

Saks Fifth Avenue Tomato Bisque Recipe  
8-10 servings

3T butter  
1lg onion  
½ rib celery  
3T flour  
1T minced garlic  
32oz diced tomatoes  
2T fresh basil (or 1T dried)  
32oz tomato puree  
16oz better than bullion beef stock  
1/2c heavy whipping cream  
1 bay leaf

Heat butter in large stockpot. Dice onion and celery and add to pot. Saute until onion is transparent.

Sprinkle flour over onions and stir thoroughly.

Add garlic, diced tomatoes and basil and stir.

Stir in tomato puree and beef stock slowly, then shipping cream. Soup should be a rose color. Add bay leaf and simmer about an hour. Remove bay leaf.