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.