



Tomato Bisque

Recipe from Michael Collier, Executive Chef of **Hershey** Country Club

INGREDIENTS:

- 4 tablespoons unsalted butter
- 1 tablespoon minced bacon
- 1 Spanish onion, chopped
- 1 carrot, chopped
- 1 stalk celery, chopped
- 4 cloves of garlic, minced
- 5 tablespoons all-purpose flour
- 5 cups chicken broth
- 1 (28-ounce) can whole peeled tomatoes with liquid, roughly chopped
- 3 parsley sprigs
- 3 fresh thyme sprigs
- 1 bay leaf
- 1 cup heavy cream

DIRECTIONS:

1. Heat butter in large saucepan over medium-high heat.
2. Add bacon and cook until crisp and fat has been rendered, about 1 minute.
3. Remove bacon and drain on a paper towel-lined plate and set aside.
4. Lower heat to medium; add onion, carrot, celery, and garlic. Cook covered, stirring often, until soft and fragrant, about 8 minutes.
5. Stir in flour and cook, stirring for 3 minutes.
6. Pour in broth and tomatoes and bring to a boil, stirring often.
7. Tie parsley, thyme and bay leaf together and add to the pot. Lower heat. Simmer for 30 minutes.
8. Remove from heat and allow to cool. Then remove herb bundle and discard.
9. Working in batches, transfer mixture to a blender and puree until smooth.
10. Using a sieve over a large bowl, strain the tomato puree.
11. Return the puree to the pot and reheat over medium heat.
12. Whisk in heavy cream and check seasoning for salt and pepper.
13. When serving, garnish the soup with bacon.

YIELD:

4 to 6 servings