

## Tomato-Orange Soup

Elephants Delicatessen, Portland, Oregon

1/2 c. unsalted butter  
1/2 medium onion, diced  
(2) 14 1/2-oz. cans unsalted diced tomatoes (see note)  
1 tsp. kosher salt  
1/2 tsp. pepper  
1/4 tsp. baking soda  
1/2 tsp. dried thyme  
1 c. fresh orange juice  
1/2 c. whipping cream

In a saucepan, melt butter; add onion and sauté until translucent. Add tomatoes, salt, pepper, baking soda and thyme. Bring to a boil, reduce heat and simmer uncovered about 15 minutes or until slightly thickened.

Puree in a food processor or blender; strain through a sieve or food mill.

Return to saucepan and stir in orange juice and cream. Bring to a simmer and adjust seasonings if necessary. Serve hot.

Note: S&W makes unsalted diced tomatoes. If not available, substitute regular canned diced tomatoes and omit or reduce salt, depending on your taste.