

## Herbed Tomato Bisque



- 1 medium onion, finely chopped
- ¼ cup butter, cubed
- ¼ cup flour
- 1 teaspoon dill weed
- 1 teaspoon oregano
- 3 cups chicken broth
- 3 14.5-oz cans diced tomatoes, undrained
- ¼ cup minced fresh parsley
- 2 tablespoons honey
- ¾ teaspoon salt
- ¾ teaspoon white pepper
- 1½ cups half-and-half cream

In a large saucepan, sauté onion in butter until tender. Stir in flour, dill and oregano until blended; gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in tomatoes, parsley, honey, salt and pepper. Return to boil. Reduce heat; simmer uncovered for 15 minutes. Stir in cream; heat through.

Recipe submitted by

**Julie Otto**

Norfolk Supply Department Manager



## Herbed Tomato Bisque



- 1 medium onion, finely chopped
- ¼ cup butter, cubed
- ¼ cup flour
- 1 teaspoon dill weed
- 1 teaspoon oregano
- 3 cups chicken broth
- 3 14.5-oz cans diced tomatoes, undrained
- ¼ cup minced fresh parsley
- 2 tablespoons honey
- ¾ teaspoon salt
- ¾ teaspoon white pepper
- 1½ cups half-and-half cream

In a large saucepan, sauté onion in butter until tender. Stir in flour, dill and oregano until blended; gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in tomatoes, parsley, honey, salt and pepper. Return to boil. Reduce heat; simmer uncovered for 15 minutes. Stir in cream; heat through.

Recipe submitted by

**Julie Otto**

Norfolk Supply Department Manager



## Herbed Tomato Bisque



- 1 medium onion, finely chopped
- ¼ cup butter, cubed
- ¼ cup flour
- 1 teaspoon dill weed
- 1 teaspoon oregano
- 3 cups chicken broth
- 3 14.5-oz cans diced tomatoes, undrained
- ¼ cup minced fresh parsley
- 2 tablespoons honey
- ¾ teaspoon salt
- ¾ teaspoon white pepper
- 1½ cups half-and-half cream

In a large saucepan, sauté onion in butter until tender. Stir in flour, dill and oregano until blended; gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in tomatoes, parsley, honey, salt and pepper. Return to boil. Reduce heat; simmer uncovered for 15 minutes. Stir in cream; heat through.

Recipe submitted by

**Julie Otto**

Norfolk Supply Department Manager



## Herbed Tomato Bisque



- 1 medium onion, finely chopped
- ¼ cup butter, cubed
- ¼ cup flour
- 1 teaspoon dill weed
- 1 teaspoon oregano
- 3 cups chicken broth
- 3 14.5-oz cans diced tomatoes, undrained
- ¼ cup minced fresh parsley
- 2 tablespoons honey
- ¾ teaspoon salt
- ¾ teaspoon white pepper
- 1½ cups half-and-half cream

In a large saucepan, sauté onion in butter until tender. Stir in flour, dill and oregano until blended; gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in tomatoes, parsley, honey, salt and pepper. Return to boil. Reduce heat; simmer uncovered for 15 minutes. Stir in cream; heat through.

Recipe submitted by

**Julie Otto**

Norfolk Supply Department Manager

