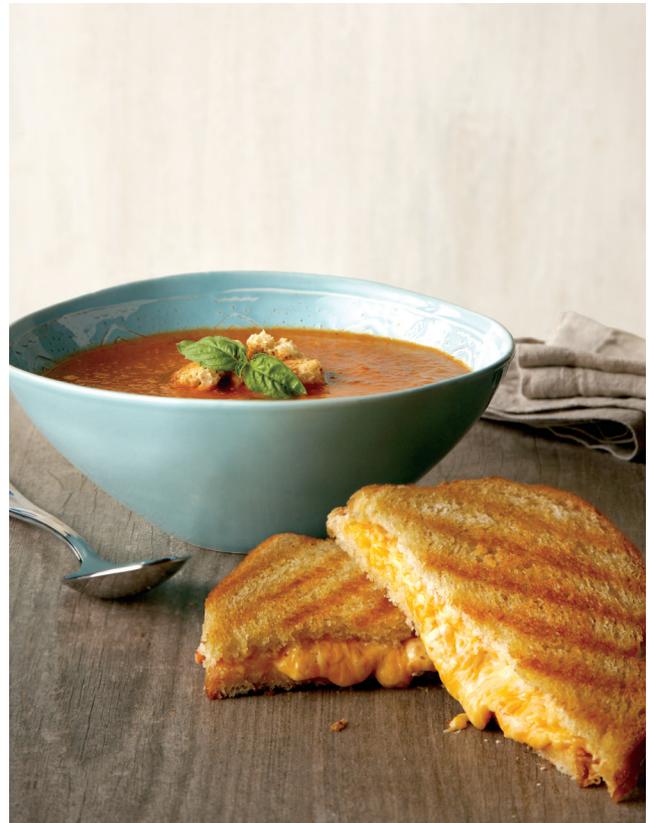


## Tomato Basil Soup

**Yield: 6 cups.**

- 1 cup sweet onions, chopped**
- 3 tablespoons olive oil**
- 2 cups chicken stock**
- 1 (35-ounce) can whole plum tomatoes**
- 2 tablespoons tomato paste**
- 3 cloves garlic, smashed**
- 2 teaspoons kosher salt**
- 2 teaspoons brown sugar**
- ¼ cup basil pesto**
- Parmesan cheese, grated (optional)**
- Croutons (optional)**

In a stockpot, add olive oil and stir in onions. On medium heat, cook onions for 5 minutes. Stir in chicken stock, tomatoes, and tomato paste, and bring to a boil. Add garlic, salt, and brown sugar. Cover pot and simmer for 10 minutes. In small batches, add soup to a blender and blend to smooth consistency. Return soup to the pot and add basil pesto. Simmer for 5 minutes. Serve immediately. Garnish with freshly grated Parmesan and croutons.



## Easy Pimento Cheese

**Yield: 2 cups.**

- 8 ounces sharp Cheddar cheese, grated**
- ½ cup Duke's mayonnaise**
- 1 (2-ounce) jar pimentos, drained**
- 1 teaspoon Texas Pete hot sauce**
- ¼ teaspoon kosher salt**
- 1 teaspoon brown sugar**

In a stockpot, add olive oil and stir in onions. On medium heat, cook onions for 5 minutes. Stir in chicken stock, tomatoes, and tomato paste, and bring to a boil. Add garlic, salt, and brown sugar. Cover pot and simmer for 10 minutes. In small batches, add soup to a blender and blend to smooth consistency. Return soup to the pot and add basil pesto. Simmer for 5 minutes. Serve immediately. Garnish with freshly grated Parmesan and croutons.