



Watercress Tomato Soup

Ingredients

4 cups chopped fresh plum tomatoes, ITEM 9331	2 teaspoons white sugar, or to taste, ITEM 10794
2 cups chicken soup base, ITEM 692	1 teaspoon salt, or to taste, ITEM 2094
4 cloves garlic, ITEM 10643	4 slices bacon, chopped, ITEM 1103
1 large slice of onion, ITEM 2668	½ cup watercress, ITEM 1718
2 tablespoons butter, ITEM 3731	½ cup parmesan cheese, grated, ITEM 619
2 tablespoons all-purpose flour, ITEM 2771	

Directions

1. Combine tomatoes, chicken broth, garlic cloves, and a large slice of onion in a stockpot over medium heat. Bring to a boil and gently simmer for about 20 minutes to blend flavors.
2. In another pan, begin frying bacon until slightly crisp. Set aside to cool before chopping.
3. Remove the tomato boil from heat and run the mixture through a food mill into a large bowl or pan. Discard any remaining ingredients left in the food mill.
4. Melt butter over medium heat in the now, empty stockpot. Stir in flour to make a roux by cooking, whisking constantly, until the mixture turns medium brown.
5. Gradually whisk in a bit of the tomato mixture to prevent lumps from forming, then stir in bacon. Season with sugar and salt to taste.
6. Top with parmesan and watercress. Enjoy!

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