

Tomato Soup

Made easy and cheap,
delicious and chunky.

1

Chop up two cloves of garlic. Using garlic salt is simply not acceptable. So. The *real* thing, please?

2

Take 1/2 of a large onion. Or a whole smaller one. You get the picture. Now chop, chop, chop!

3

Add one good sip of olive oil into a large pan. Heat it up and put in the garlic first, and then shortly after the chopped onions as well. Brown the mix for 5 minutes or so.

4

Open a large can of diced tomatoes. Or two normal sized cans. Add it to the pan. Fill the can 3/4 full of water, and add that too.

5

Bring the soup to boil, and let it simmer over low heat for about 30 minutes while you spice it up with some pepper, salt, and two tea spoons of sugar.

6

This could be when you would put the soup into a blender to make it smooth. You don't have to do that.

7

Some minutes before the soup is ready to serve, you can chop up some fresh basil to sprinkle over it. Dry basil is OK too.

Why skip the blender?

Well, it's messy. And you might not even have a blender. Most importantly; no one will believe you when you say it's homemade soup. It will simply look too fancy. That it *tastes* fancy is something we'll just have to live with. So let's leave the soup nice and chunky!

Optional ingredients

Add some chopped up red chili to make it hot and spicy, or add cream or milk to make it creamier, a bit richer and with less tomato taste. Or do a little bit of both.

**Nothing fancy.
Just a very good soup.**