
KITCHEN CONNAISSEUR

Sun Dried Tomato Basil Bread Soup



This flavourful soup ranks as first on my quick and easy recipe list! It takes just moments to prepare and results in a hearty, filling soup. Be sure to use a very good crusty bread. I like using an herbed bread with rosemary or caraway for additional flavour.

You can also try different variations on this recipe. If you like cream soups, add cream instead of/or with wine. Spinach can be used in place of basil and adding jumbo shrimp or mussels only enhances the overall effect. Enjoy!

Makes 4-6 one cup servings.

500ml (1jar)	Kitchen Connaisseur Sun Dried Tomato Sauce
500ml	Chicken Stock - <i>if you don't make your own stock, use a packaged chicken or vegetable broth, low sodium if available</i>
¼ Cup	White Wine - dry (optional)
½ Cup	Basil- fresh, cleaned and chopped
1-1/2 Cup	Crusty Bread - good quality, crust removed and the centre cut into 1"pieces
	Black Pepper - freshly cracked, to taste
	Salt - to taste
1 Tbsp	Kitchen Connaisseur Roasted Garlic Olive Oil
4-6 Tbsp	Parmesan Cheese, freshly grated (try to use Parmigiano-Reggiano as it has intense flavour)

instructions

1. Place the Sun Dried Tomato Sauce and chicken stock in a sauce pan. Using medium heat bring the mixture to slow boil.

2. Add the bread, basil, and wine to the Sun Dried Tomato Sauce mixture. Reduce the heat and allow the mixture to stand for 5 minutes. (If the mixture appears thick add some additional wine or stock.) Add salt and pepper to taste.

4. To serve, ladle the soup into bowls and drizzle with Roasted Garlic Olive Oil. Garnish with parmesan cheese.