

Creamy Tomato Soup

Ingredients:

- 2 cans (14 ½ oz. each) crushed tomatoes in puree
- ¾ to 1 teaspoon hot sauce
- 3 Tablespoons honey
- 1 ½ cups half-and-half

Directions:

- Pour tomatoes in a large saucepan. Add half-and-half and ½ cup cold water. Bring to a boil, stirring constantly. Add honey and lower heat to medium. Cook 3 minutes, stirring constantly. Add hot sauce and one teaspoon of salt. Cook 2 minutes longer. Serve hot.