Creamy Tomato Soup

MADE WITH REGULAR TOMATO JUICE | Serves 2-3 | About 20 minutes



Ingredients

3 cups regular tomato juice

2 tablespoons butter, plus
1 optional tablespoon to finish

1 tablespoon all-purpose flour

½ cup half-and-half
or heavy cream

½ teaspoon sugar

¼ teaspoon onion powder

¼ teaspoon garlic powder

Pinch of black pepper

Salt, only if needed



Method

1. Melt the butter. Melt 2 tablespoons butter in a saucepan over medium-low heat.

2. Cook the flour. Whisk in flour and cook for 1 minute, stirring constantly.

3. Add the juice. Gradually whisk in tomato juice, adding a little at a time to keep the soup smooth.

4. Season and simmer. Stir in sugar, onion powder, garlic powder and black pepper. Simmer gently for 10 minutes, stirring occasionally.

5. Add the cream. Reduce heat to low. Slowly stir in half-and-half or cream. Warm through without boiling.

6. Finish. Taste and adjust seasoning. For extra richness, stir in the optional final tablespoon of butter.

For the smoothest, classic flavor
Use onion and garlic powder instead of chopped vegetables. Skip basil and Italian seasoning for a Campbell's-style flavor. For a creamier soup, increase half-and-half to ¾ cup. Tomato juice is often salted already; taste before adding salt.

Creamy tomato soup made with regular tomato juice.
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