



Tomato Soup Ever

1 medium white or yellow onion
6 tbslp butter
2 cans diced tomatoes
3-6 tbslp sugar
1 tbslp **HACO Chicken Stock**
60g **HACO Tomato Sauce**
black pepper to taste
1 cup sherry, optional
¼ cup chopped fresh basil
¼ cup chopped flat-leaf parsley

- Dice the onion. Melt the butter in a large pot or Dutch oven, add in the onion and cook until translucent. Dump in the diced tomatoes, **HACO Tomato Sauce** and stir to combine. Add 3 to 6 tablespoons of sugar, start on the low side, then taste and add more as needed. Add in **HACO Chicken Stock**. Add lots of freshly ground black pepper stir to combine, then heat almost to a boil, then turn off the heat. Add in the sherry if desired, add the basil and parsley and stir.