

Tomato Bisque

written by The Recipe Exchange | August 20, 2022

Ingredients

1/4 cup butter
1 small onion – minced
1/3 cup all-purpose flour
2 cups whole milk
2 2/3 cups tomato juice
28 oz. can chopped tomatoes
2 Tbs cup granulated sugar
1 tsp. Worcestershire sauce
1 tsp. kosher salt
1/2 tsp. ground oregano
1/2 tsp. ground white pepper

Directions

Sauté onions in butter until transparent.
Sift flour over onions, stirring constantly.
Whisk in milk and simmer, stirring constantly, about 10 minutes, or until thickened.
Stir in remaining ingredients; heat to boiling, stirring constantly.