

Recipes are from my new cookbook, [From Halibut to Jalapeños](#). Enjoy!

Annie Unrein • www.byannie.com/cookbooks.html

To order, contact Annie at 435-674-9816
or by email at annieu@infowest.com.

french tomato soup

— serves 8 to 10

Serve this rich, flavorful soup with focaccia bread for a satisfying lunch.

- 1 c. chopped onions**
- ½ c. olive oil or butter**
- 1 c. chopped celery**
- 2 cloves garlic, minced**
- 2 (28-oz.) cans diced tomatoes**
- 4 c. beef stock**
- 2 T. chopped fresh basil**
(or 1½ tsp. dried basil)
- 1 bay leaf**
- 1 T. chopped fresh oregano**
(or 1½ tsp. dried oregano)

Sauté onions in olive oil or butter. Add celery and garlic and cook until vegetables are tender. Add remaining ingredients; bring to a boil. Simmer gently for 1 hour.