

## GREAT SOUP--SPICY TOMATO WITH DILL

Submitted by Pat Sweetman-Her take on a Paula Deen Recipe

### INGREDIENTS:

1/2 cup plus 3 tablespoons butter, divided

1/2 cup Wondra flour

1 medium onion, diced

2 cloves garlic, diced

3 cups canned chicken broth

1 (29-ounce) can tomato sauce

1 (29-ounce) can diced tomatoes, with  
juice

Few dashes of Tabasco sauce

1/4 cup honey

1 tablespoon dried dill weed

1/2 teaspoon ground black pepper

1 teaspoon chili powder

1 teaspoon dried basil leaves

Small hit of balsamic vinegar

### DIRECTIONS:

In a 4-quart heavy-bottomed saucepan, **melt** half (5 1/2 tablespoons) of butter.

When melted, **whisk** in the flour and **stir** until very smooth-about 5 minutes.

In a small skillet, **melt** the remaining butter.

**Sauté** the onion and garlic over low heat until translucent, about 3 to 4 minutes.

**Add** the onion and garlic to the flour mixture and **combine**.

Slowly **add** the chicken broth, 1 cup at a time, **stirring** well after each addition, and allowing the soup to thicken slightly before adding more broth.

When all the broth is added, **add** the tomato sauce and the diced tomatoes, 1/2 can at a time, **stirring** well and **allowing** the mixture to thicken before adding more.

When all the tomato sauce and diced tomatoes have been added, **season** soup with hot sauce, honey, dill weed, pepper, chili powder, basil, and a small hit of balsamic vinegar.

You can either then **cool** and **refrigerate** to **serve** another day or heat over low flame for 30 to 45 minutes and serve.

**STIR FREQUENTLY BECAUSE THE SOUP WILL STICK EASILY TO THE BOTTOM OF THE PAN.**