

Orange and Tomato Soup



Ingredients

- 4 medium onions, finely chopped
- 1 (16 oz.) can tomatoes, chopped
- 1 medium potato, peeled and finely chopped
- Juice and grated rind of 1 orange

Method

1. In large saucepan, slowly sauté onions, chopped potato, and garlic in butter.
2. Add tomatoes, orange juice, orange rind, and broth.
3. Simmer for 30 minutes.
4. Just before serving, add cream and season to taste with salt and pepper.

Courtesy of Dunain Park of Inverness, Scotland, published in House of Lancaster Cookery Book, 1986