

Tomato Basil Onion Soup

from the book [At The Tomato](#) by Diane Clement

¼ cup olive oil
4 cloves of garlic finely chopped
4 large onions minced
1 ½ cups sun dried tomatoes chopped
2 100 ounce cans of crushed tomatoes
1 48 ounce can tomato juice
¼ cup dried basil
3 bunches fresh basil
½ cup pesto
pepper (black or hot chili) to taste.

Fry onions and garlic in olive oil until almost caramelized. Add crushed tomatoes and tomato juice. Add water to thin if necessary

Add sun dried tomatoes, pesto, basil and pepper and bring to a boil. Add fresh basil before serving.

This recipe can be used for many things. It is like a thick sauce that can be the base of a chili, spaghetti sauce or stir-fry.