

Sauté onions and garlic in butter for 6 to 8 minutes over medium heat. Add canned tomatoes, chicken broth, cream and tomato paste and cook for 30 minutes over medium heat, stirring occasionally to make sure that the soup does not scorch to the bottom of the pot. Use a ladle to skim and discard any foamy looking substance that rises to the top. Add tarragon and fresh tomatoes and cook for another 5 minutes. Season to taste with salt and pepper. Serve hot in bowls with a dollop of fresh crabmeat (and a few fresh tarragon leaves if you wish) in the center as garnish.



Tomato Tarragon Soup with Crabmeat Garnish

SERVES 6-8

- 3 tablespoons butter*
- ¼ cup diced yellow onion*
- 1 tablespoon chopped garlic*
- 1 quart canned stewed tomatoes*
- 1 quart chicken broth*
- 3 tablespoons tomato paste*
- ½ cup heavy cream*
- 2 medium-sized tomatoes, diced*
- 1 large tablespoon chopped fresh tarragon*
- salt and pepper to taste*
- ½ cup picked claw crabmeat for garnish*

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