

TOMATO BASIL SOUP WITH GRILLED CHEESE

YIELD: 16 servings

INGREDIENTS:

Tomato Basil Soup

Red Gold Crushed Tomatoes

Chicken broth

Fresh basil, chopped

Sugar, granulated

Whipping cream

Butter

Grilled Cheese Sandwich

Whole grain bread, or bread of choice

Gruyere cheese, sliced

Cheddar cheese, sliced

Butter

AMOUNT (WT.):

1 #10 can (105 oz)

2 quarts

1 cup

1 ¼ Tablespoons

4 cups

3 cups

32 slices

16 slices

16 slices

8 Tablespoons

METHOD OF PREPARATION:

1. In a soup kettle, bring the crushed tomatoes and broth to a boil. Reduce heat; cover and simmer for 10 minutes.
2. Add basil and sugar. Reduce heat to low; stir in cream and butter. Cook until butter is melted.
3. While soup is cooking, make the grilled cheese sandwiches.
4. Melt 2 tablespoons butter in skillet.
5. Arrange 16 slices of bread for assembly of sandwiches. Top each slice with 1 slice of gruyere cheese and 1 slice of cheddar cheese and top with remaining slices of bread.
6. Place assembled sandwiches in the hot skillet and brown completely on one side before flipping and turning to grill the second side, add more butter if needed. Grill until both sides are golden brown and cheese begins to melt.



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