

# Tomato Gin Soup

## Description

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## Ingredients

- 5 tomatoes, skinned
- 3 cup beef broth
- 1 tsp dried thyme
- 1 lb sliced mushrooms
- 1 tbsp oil (I used olive)
- 3 cloves garlic
- 1/3 cup gin
- salt and pepper to taste
- 1 cup whipping cream

## Instructions

Coarsely chop tomatoes and cook over medium heat in broth with thyme for 10 to 15 minutes. Sauté mushrooms in oil until almost soft. Add garlic and cook over low heat for 5 minutes. Add mushrooms to tomato mixture. Add gin and simmer 5 more minutes. Test for salt and pepper. Just before serving, add cream and heat gently.

## Summary

**Yield:** 5

**Source:** A. Cook

**Prep Time:** 30 minutes

**Category:** Soups

**Cuisine:** American