

# A Sugar + SHAKE Recipe

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## Sugar's Garlic Tomato Soup

- 1 box Pomì tomato strained tomatoes
- 4 cloves garlic, minced or sliced paper thin
- Approx. ¼ cup cream (or half-and-half)
- Salt & pepper to taste
- Fresh thyme or rosemary sprigs (optional)
- Olive oil

Heat the olive oil in a sauce pot. Sauté the garlic until just before burned—they should be a lovely dark gold shade. Be careful, because they go from nutty brown to charred in the blink of an eye. (Some people strongly object to the taste of burnt garlic; if you're one of those people, you might consider stopping when they begin to take on a nice light golden shade. Shake happens to like little burned garlic bits, and I like them crispy and nutty, so I push it to the edge.) If you're using herbs, toss them in the pot now.

Turn the heat down to medium low. Add the Pomì strained tomatoes and cream. You can add more or less cream, depending on how rich you happen to like your tomato soup (and whether you're using cream or half-and-half). Season with salt & pepper to taste. Simmer until heated through. Fish out any herb stems before serving.