

Recipe courtesy of Home Is Where Your Honey Is: A Collection of Recipes, from the National Honey Board. Visit www.honey.com for more recipes.

Steamy Creamy Tomato Soup (4 to 6 servings)

Ingredients:

2 cans (14-1/2 oz. each) crushed tomatoes in pureé

3/4 to 1 teaspoon hot sauce

3 Tablespoons Honey

1-1/2 cups half-and-half

Directions:

Pour tomatoes in a large saucepan

Add half and half and 1/2 cup cold water

Bring to a boil, stirring constantly.

Add honey and lower heat to medium.

Cook 3 minutes, stirring constantly.

Add hot sauce and one teaspoon of salt.

Cook 2 minutes longer.

Serve hot!