



Muse's Tomato and Bacon Soup

Ingredients

2 ½ tins of canned tomatoes
50ml olive oil
6 bacon strips
3 crushed garlics
1 diced onion
350ml chicken stock
Pinch of smoked paprika
1 bay leaf
3 sprigs of thyme
100ml cream
50g brown sugar

Method

Heat a large stockpot over medium-high heat. Add bacon and cook, stirring occasionally, until crispy (about 8-10 mins).

Add onion and sauté for 5 mins until onion is soft and translucent. Add garlic, thyme and cook for 1 minute. Add chicken (or vegetable) stock, bay leaf, smoked paprika, sugar, canned tomatoes and bring to boil.

Reduce heat to medium-low, and simmer for 15-20 minutes to slightly reduce.

If desired, use a stick blender to puree soup. Or, transfer the soup in small batches into a blender and puree until smooth. Be very careful pureeing hot liquids!

Transfer soup back to the stockpot and stir in the heavy cream. Remove from heat and serve immediately.



Winter is coming.

Kiwis need your help **now**

Winter is on its way, and with it comes the freezing cold, bitter winds and drenching rain. Most of us can shelter in a comfy home, warming away the cold in front of a heater or curled up in a cosy bed at night.

But for thousands of Kiwis who do not have access to the everyday basics of food, warmth and shelter, winter is a time of stress and misery as they struggle to survive.

The unanticipated costs of seasonal illnesses, cold homes, inadequate bedding and clothing and housing issues often leads to spiralling debt, stress and poor living conditions for individuals and families.

The Salvation Army needs your

support now to make sure these people are safe and healthy during these cold months, by providing the type of care that will help people survive this winter, and to give them the tools they need to be prepared for the winters ahead.

Please, donate now to help give someone shelter from the storm.

Please donate today

Call 0800 53 00 00

Or give at salvationarmy.org.nz



Te Ope Whakaora

SHELTER FROM THE
STORM

2017 WINTER APPEAL