

## TOMATO BISQUE SOUP



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**MAKES 32 SERVINGS**

**PREPARATION TIME: 12 MINUTES**

- 1 (#10) can **RED GOLD MARINARA SAUCE**
- 1 Half Pint of Heavy Whipping Cream

In a heating pot combine **RED GOLD MARINARA SAUCE** with HEAVY WHIPPING CREAM. Bring to temperature and serve, it's just that easy.

**FOR ADDITIONAL IDEAS USE THE TOMATO BISQUE SOUP AS A START**

- Roasted Red Pepper Sauce: Puree one (14.5 ounce) can of Roasted Red Pepper and add to a (#10) can of **RED GOLD MARINARA SAUCE** for an outstanding new Pasta or Pizza Sauce.
- Vodka Sauce: Add one cup of your favorite Vodka to the Tomato Bisque Soup for a fantastic, and easy, Vodka Sauce.
- Artichoke Sauce: Finely chop one (14.5 ounce) can of Artichoke Hearts and add to a (#10) can of **RED GOLD MARINARA SAUCE** for a new and exciting Pasta or Pizza Sauce.
- THE IDEAS ARE LIMITLESS WITH **RED GOLD MARINARA SAUCE!**

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