



Nutrition Facts	
Serving Size	SERVING (1 CUP; 8 OZ. LADLE)
Amount Per Serving	
Calories 117	
	% Daily Value
Total Fat 4g	6%
Saturated Fat 2g	10%
Cholesterol 9mg	3%
Sodium 426mg	18%
Total Carbohydrate 16.5g	6%
Dietary Fiber 4.8g	19%
Protein 3.5g	7%
Vitamin A 7%	Vitamin C 31%
Calcium 6%	Iron 18%

Total Time
90 MIN.

Serving & Size
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Difficulty
EASY

With subtle smoky notes, this robust soup will wow guests from beginning to end. It's a great addition to the appetizer menu or as a combo meal selection

Yields
28

INGREDIENTS	WEIGHT	MEASURE
onion, 1/2-inch sliced	7 oz.	2 1/2 cups
kosher salt		1 tsp.
black pepper, ground		1/2 tsp.
olive oil		1 tbsp.
V8® 100% Vegetable Juice , 46 oz		1 bottles
whole roasted tomatoes	240 oz.	8 cups
garlic powder		1/2 tsp.
kosher salt		1 1/2 tsp.
black pepper, ground		1/2 tsp.
white bread, sliced	5 oz.	4 slices
garlic, peeled, whole, roasted	4 oz.	1 cups
kosher salt		1 tsp.
black pepper		1/2 tsp.
sour cream, ounce	17 oz.	2 cups
cilantro, chopped		2 tbsp.
lime juice		2 tbsp.



INSTRUCTIONS

1. Season onions with first measure of salt (1 teaspoon) and pepper (1/2 teaspoon). Cook on grill until charred. Reserve.
2. In a large pot of olive oil. Over medium heat, sweat charred onions. Cook for 5 minutes.
3. Add V8® Vegetable Juice and garlic powder. Simmer for 20 minutes on low flame.
4. Add tomatoes. Continue to cook for 25 minutes. Add second listed measure of salt (1-1/2 teaspoons) and pepper (1/2 teaspoon).
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.
5. Using a blender, blend tomatoes white bread and garlic until very smooth. Add third listed measure of salt (1 teaspoon) and pepper (1/2 teaspoon).
CCP: Hold for hot service at 140°F or higher until needed.
6. In a small mixing bowl, combine sour cream, cilantro & lime juice until well incorporated.
7. To Serve: Using an 8-oz. ladle, portion 1 cup into soup bowl. Garnish with 2 teaspoons (#100 scoop) of lime cilantro sour cream.