

ROASTED TOMATO SOUP

It's harvest time, so that means the neighbors have way too many tomatoes to know what to do with them. So, being the lucky recipient of their abundance, I'm putting this year's bounty to good use with this creamy roasted tomato soup. There's nothing better than making tomato soup from fresh garden ingredients. Wait, oh yes, there is one thing better—creamy homemade garden tomato soup with a grilled cheese sandwich. Gotta go – I've got some sandwiches to make.

INGREDIENTS (serves 3-4)

2 pounds cherry tomatoes (or whatever tomatoes you have from the garden)

1 medium onion, thickly sliced

1 head of garlic

1 cayenne pepper

3 Tablespoons olive oil

2 cups of vegetable stock

$\frac{1}{4}$ cup heavy cream (optional)

salt and pepper to taste

FOR GARNISH

$\frac{1}{4}$ cup grated Parmesan

Fresh basil leaves

PREPARATION

Preheat oven to 350 degrees. Place aluminum foil on the bottom of a baking sheet.

Place the tomatoes, onion slices and pepper on the baking sheet. Cut the garlic head in half, and wrap it in a small piece of aluminum foil. Drizzle all with olive oil and season with salt and pepper. Using your hands, gently massage the oil and spices to cover all sides of the vegetables. Place in oven and roast for 30 minutes. Allow to cool.

Pressing the base of the garlic head, squeeze the roasted garlic out, discarding the skin. Only use half. (*Save the other half for garlic bread or other dishes.*) Place the tomatoes, onions, pepper and roasted garlic in a blender. Add the vegetable stock. Re-season with salt and pepper. Blend until smooth.

When ready to serve, reheat. Ladle out soup into bowls and drizzle a thin line of cream on top. Garnish with Parmesan cheese and basil leaves.