

# 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

1 dozen ripe plum tomatoes (or whatever tomatoes you have from the garden)

1 onion, thickly sliced

1 head of garlic

$\frac{1}{2}$  teaspoon red pepper flakes

1 Tablespoon olive oil

2 cups of chicken stock

$\frac{1}{4}$  cup heavy cream

salt and pepper to taste

## FOR GARNISH

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

fresh basil leaves

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## PREPARATION

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

Slice a  $\frac{1}{2}$ " thick cross in one end of each tomato. This will make it easier to peel the tomatoes once they are roasted. Wrap a small piece of aluminum foil around the base of the garlic head to hold it together.

Place the tomatoes, onion slices and foiled garlic head on the baking sheet. 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.

After thirty minutes, turn the vegetables over and roast for an additional 30 minutes. Allow to cool.

Peel the skin off of the tomatoes and discard skins. Pressing the base of the garlic head, squeeze the roasted garlic out, discarding the skin. Place the tomatoes, onions and roasted garlic in a dutch oven. Add the chicken stock and red pepper flakes. Re-season with salt and pepper. Bring to a boil, then lower to a simmer for forty-five minutes, stirring occasionally. Allow to cool down.

Using an immersion blender, puree the soup. When you're ready to serve, reheat and add the cream.

Pour into bowls and garnish with parmesan and basil leaves.