



Roasted Tomato Basil Soup

Prep time – 15 minutes

6-8 servings

Preheat oven to 400 degrees

3 lbs. ripe Plum Tomatoes, cut in half lengthwise

1/4 cup plus 1 TBS. olive oil

1 TBS. Salt

1 tsp. black pepper

2 cups diced onions

1 small head of garlic, roasted in 2 tsp. olive oil and covered in aluminum foil

2 TBS. butter

1/4 tsp. crushed red pepper flakes

1 32 oz. can diced tomatoes, with their juice

3 cups fresh basil leaves, roughly chopped into shreds (save 1/2 cup for garnish)

1 tsp. fresh thyme leaves

1 quart chicken stock

Directions:

Toss the tomatoes in 1/4 cup olive oil, salt and pepper. Spread the tomatoes in one layer on a baking sheet lined with parchment paper. Also add garlic head on same roasting pan. Roast for 45 minutes. In an 8 quart stockpot over medium heat, sauté the onions and with 1 TBS. olive oil, the butter and the red pepper flakes for approximately 10 minutes, until onions start to brown. Add the canned tomatoes, basil, thyme, and chicken stock. Add the oven roasted tomatoes, including the liquid on the baking sheet; and the roasted garlic cloves that you have squeezed out of the skins. Bring to a boil and simmer uncovered for 40 minutes.

Either puree slightly in batches in a food processor or use a immersion blender to puree. Soup should be chunky. Taste and correct salt and pepper. Serve with garlic croutons. Garnish with shredded basil also if you would like a creamy soup temper in 1 cup half and half (optional)