

Heirloom Tomato Soup

with Grilled Cheese Sandwich

This vibrant Heirloom Tomato Soup is a celebration of fresh, seasonal tomatoes. Blended to a creamy perfection and enhanced with White Strawberry Basil tea, this soup is finished with a touch of balsamic vinegar reduction and fresh basil leaves. Paired with a gourmet grilled cheese sandwich featuring creamy cheese, basil leaves, mushrooms, and tomato slices, this dish is a comforting yet sophisticated meal

PREP TIME: 20 minutes

COOK TIME: 50 minutes

FOR THE SOUP:

4 lbs heirloom tomatoes, chopped
1 med onion, chopped
2 cloves garlic, minced
4 C vegetable broth
1/2 C heavy cream
1/4 C White Strawberry Basil tea (brewed and cooled)

1 T olive oil
1 † dried basil
1 † salt
1/2 † black pepper
Fresh basil leaves, chopped
1 T balsamic vinegar reduction

FOR THE GRILLED CHEESE SANDWICH:

8 slices sourdough bread
8 oz Havarti creamy cheese
Fresh basil leaves

4 mushrooms, thinly sliced
1 tomato, thinly sliced
Butter for grilling

PREPARE THE SOUP: In a large pot, heat olive oil over med heat. Add onion and garlic, sauté until translucent.

COOK THE TOMATOES: Add chopped heirloom tomatoes, vegetable broth, dried basil, salt, and pepper. Bring to a boil, then reduce heat and simmer for 20-25 minutes.

BLEND THE SOUP: Use an immersion blender to blend the soup until smooth. Alternatively, transfer to a blender in batches.

SIMMER THE SOUP: Return the blended mixture to the pot. Add heavy cream and White Strawberry Basil tea. Simmer for 10-15 minutes.

FINISH WITH BALSAMIC REDUCTION: Stir in the balsamic vinegar reduction and fresh basil leaves.

PREPARE THE GRILLED CHEESE SANDWICH: Butter one side of each slice of bread. Layer cheese, basil leaves, mushrooms, and tomato slices between two slices of bread, buttered side out.

GRILL THE SANDWICH: Heat a skillet or griddle over med heat. Grill the sandwich until the bread is golden brown and the cheese is melted.