Caveberry Farm Fresh Tomato Bisque

Ingredients:

1. 8 pounds fresh ripe tomatoes
2. 2 Tablespoons olive oil
3. 2 Medium Onions
4. 11/2 cups Basmati rice
5. 1 cup whipping cream
6. 5 Cups water
7. 3 slices smoked bacon
8. 1 tablespoon soy sauce
9. ½ tablespoon herbs de provence
10. 2 tablespoons New Mexico red chile
11. Salt and sugar to taste
12. Fresh basil to garnish if desired

Procedure:

1. Blanche and peel tomatoes
2. Dice onions and cook until translucent in olive oil in a large stock pot
3. Add tomatoes and their juice to stock pot
4. Fry bacon until slightly brown, drain and pat with paper towel
5. Put 5 cups water in medium saucepan and bring to a boil
6. Cut up bacon and add to saucepan along with herbs de provence and soy sauce, reduce to a simmer
7. When reduced by about ¼, strain into large stockpot with tomato mixture
8. Mash tomatoes and bring to a boil.
9. Add rice and continue boiling for 20 minutes.
10. Turn off heat and allow to cool slightly
11. Process mix in a food mill, discard seeds and remnants
12. Heat milled soup, no need to boil
13. Add salt, sugar and chile
14. Add cream
15. Garnish with fresh basil