

Tomato Soup

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
fresh tomatoes	4 pounds	
yellow onion	1 large	peeled and quartered
whole head of garlic	1	
olive oil	3 TBLSP or enough to drizzle	
veggie or chicken broth	2 cups	
salt & pepper	1 tsp each	
Hungarian paprika	1 tsp	
Aleppo peppers	1 tsp	
light brown sugar	½ tsp	
lemon juice	from one lemon	
heavy cream	¼ cup	
fresh basil leaves	½ cup, packed	chopped

- Preheat the oven to 375 deg F.
- Cover a large cookie sheet with parchment and a small cookie sheet with parchment.
- Rinse the tomatoes, and depending upon their size, cut them into halves or quarters. Place the pieces on the large cookie sheet. Drizzle olive oil over top of the them, then cover them with tin foil.
- Place the onion quarters on the smaller cookie sheet.
- With a large, sharp knife, cut off the top of the head of garlic to expose the cloves, leaving the head whole. Place it also on the smaller cookie sheet.
- Drizzle olive oil over the onion and garlic, then cover them with tin foil.
- Bake for 1 ½ hours.
- Be CAREFUL removing the large cookie tray from the oven because it is full of liquid.
- Carefully ladle the tomatoes & then pour the liquid from the cookie sheet into a blender. Add the onions & roasted garlic pulp (not the paper) into the blender, and puree the ingredients. Pour the puree from the blender into a Dutch oven or large soup pot. Add the broth & seasonings from salt to sugar, stir, and let simmer together uncovered for ten minutes.
- Turn off the heat, and stir in the lemon. Then stir in the cream and basil. Taste the soup, and adjust seasonings as desired. The quantity of lemon or sugar will depend upon the tartness, sweetness, and flavor of the tomatoes.
- Serve with buttered toast or grilled cheese triangles.

NOTE: Photos are on next page.

Tomato Soup

Ready to roast.



Pull each garlic clove out from the paper after it roasts.



Soup is ready to serve. It's great the next day, too.

Soup – Hot or Cold