

Roasted Tomato Soup

This recipe is so simple it is almost silly. Please enjoy with a fine grilled cheese or some crusty bread and a salad. You may want to make a double batch – because your neighbors will certainly smell the tomatoes roasting in your oven.

Makes 4 -8 servings, depending on the size and water content of tomatoes.

10 pounds of tomatoes, locally grown or from your garden are best.

2 large white onions

1 cup of good quality sherry

4 cloves of garlic

6 Fresh Basil Leaves

4 sprigs of fresh thyme

4 cups or more of vegetable stock

Oil for cooking and basting tomatoes

Preheat oven to 300 degrees. Toss tomatoes in oil and place on a sheet pan and roast until they begin to shrivel and release a deep tomato perfume in the air. They may release liquid that will be syrup like in viscosity – we are looking for these sugars!

Depending on the water content and size of the tomatoes this roasting process could take up to 5 hours but should not take longer.

As the tomatoes roast:

Peel and cut the onion into a medium dice, cook on low heat until the onions begin to caramelize. When they just begin to stick to the pot add the wine and stir pot vigorously to release the fond (the tasty bits on the bottom of the pan). Turn down to a simmer to cook most of the alcohol out.

When the tomatoes are done carefully pour them into the pot with the onions and wine. Scrape the pan to release any tasty fond from the pan.

Blend soup with a immersion or stick blender and thin with vegetable stock until you achieve desired consistency. Bring soup to a simmer, add thyme sprigs and finely chopped basil. Remove thyme leaves before serving.