

## **ROASTED TOMATO AND GARLIC SOUP**

**This will make 4 small portions, or 2 big portions.**

**3.5 Pounds Large Ripe Roma Tomatoes.**

**1/2 head of garlic.**

**6 cups of stock. I use mostly turkey stock in my soups.**

**Salt, pepper, thyme, basil.**

**Crème Fraiche (optional).**

**Cut the tomatoes in half length wise and put on a lubricated 1/2 sheet tray. Season with salt, pepper, and thyme. Roast in a pre-heated oven at 350 for 1.5 hours. Don't worry about the skins. While doing this put your 1/2 head of garlic in your garlic roaster and ( what ? you don't have one ??? Well get one ! ) drizzle with olive oil and roast for 30 minutes around 375. I do mine in the toaster oven. It is called multi tasking, I think.**

**Once the garlic and tomatoes are done, transfer to a nice deep pot and add the stock. The tomatoes and garlic just need to be covered with the stock, not much more. Cook down at a rolling simmer for about an hour. Then add the contents of the pot to your blender/food processor/vitamix machine and blend it nice and smooth. It will take more than a minute. Once blended, strain the soup through a china cap, to get out the seeds and skins, then put back into the pot. Simmer for a bit adding seasoning to taste.**

**You can serve with finely cut slivers of basil and or a dollop of crème fraiche.**

**Even drizzle with a little olive oil, you choose.**