

Roasted Tomato Soup

Make this soup at the height of tomato season when tomatoes are ripe and plentiful. Make several batches as it freezes well and is delicious on a chilly winter day alongside a grilled cheese sandwich. Roma tomatoes will yield an intensely flavored soup. Other tomatoes will make a lighter, more delicately flavored soup. Delicious either way!

4 lb tomatoes, halved lengthwise
6 garlic cloves, unpeeled
3 T olive oil
1/2 t salt
1/4 t black pepper
2 T olive oil
1 medium onion, finely chopped
1/2 t dried oregano, crumbled
2 t sugar
3 C chicken stock or low sodium broth (Swansons fat free, low sodium broth works great)
1/2 C heavy cream, optional

Preheat oven to 350 degrees F.

Arrange tomatoes, cut sides up, in 1 layer on a large shallow baking pan, add garlic. Drizzle tomatoes with 3 T oil and sprinkle with salt and pepper. Roast 1 hour, let cool in pan on a rack. When garlic is cool enough to handle, peel it. (Cut off one end and squeeze like a tube of toothpaste to extract the clove.)

Cook onion, oregano, and sugar in the 2 T olive oil in a 6-8 qt heavy pot over moderately low heat, stirring frequently, until onion is softened, about 5 minutes. Add tomatoes, garlic and stock and simmer, covered, 20 minutes.

Puree Soup in batches in a blender. For a rustic soup leave soup as is. For a more formal dinner party soup, strain through a sieve into a cleaned pot, discarding solids. Stir in salt and pepper and, if using, cream. Simmer gently an additional 2 minutes.

Source: Gourmet Magazine September 2003