

TomatoFest 2008 First Place Recipe

Roasted Tomato Soup

Makes 5-6 cups

6- 7 medium fresh tomatoes

3 tablespoons olive oil

2 teaspoons kosher salt

1 teaspoon sugar

1 teaspoon ground pepper

½ medium red onion

1 -14 ½ oz. can of chicken stock

1 cup light cream

2 tablespoons sugar

Salt to taste

1 tablespoon fresh sliced basil

- Preheat oven to 425°. Cut tomatoes into quarters and spread out on a cookie sheet with the onions. Drizzle with oil and sprinkle salt, pepper and sugar on top.
- Roast the tomatoes for 30-40 minutes until the tomatoes and onions are tender and a little brown around the edges. Pour the tomatoes, onions and juices into a saucepan.
- Add chicken stock, light cream, sugar, salt and basil to the tomato mixture and simmer for 30 minutes. Use a hand blender to puree until smooth. Serve with a little sour cream dollop (optional).

From the kitchen of: Nadine VandeWalker