

7/28/18

ROASTED TOMATO BISQUE



Ingredients:

3½-4	Pounds	Fresh Tomatoes
5	Tablespoons	Olive Oil, divided
1	Large	Sweet Onion, peeled and chopped (about 1 cup)
3	Large	Garlic Cloves, peeled and minced (about 1 rounded Tbl)
2	Each	Bay Leaves
⅓	Cup	Water
¼	Teaspoon	Baking Soda
1	Tablespoon	Brown Sugar
2	Slices	Bread, crusts removed and torn into 1" pieces
2	Cups	Vegetable Stock (or chicken stock)
½	Teaspoon	Salt
¼	Teaspoon	Pepper

Directions:

1. Preheat oven to 450°. Core and halve (or quarter, if large) the tomatoes. Place in 4 quart stock pot with 3 Tbl olive oil. Toss to coat the tomatoes, then place them on cookie sheet and roast for 20 minutes.
2. While tomatoes are roasting, heat the oil remaining in the pan and saute the onion, garlic and bay leaves for 5 minutes, stirring frequently. Mix the baking soda with water and add to pot. Continue simmering until onions are translucent.
3. Remove the roasted tomatoes from the oven and place them in the stock pot with the onion and mash them with a potato masher. Stir in the bread and sugar and simmer, stirring occasionally, for about 5 minutes. Remove the bay leaves.
4. Add the remaining 2 Tbl olive oil and using an immersion blender (or blender) puree until smooth. Stir in the stock, salt and pepper and heat through.