

Fire Roasted Heirloom Tomato Soup with Chunky Garlic Croutons

12 heirloom tomatoes, any color
1/4 cup olive oil
1 tablespoon red pepper flakes
3 carrots, diced
3 leeks, diced
3 garlic cloves, diced
1 15 ounce can tomato sauce
1 15-ounce can chopped tomatoes
1/4 cup basil (save some for garnish)
1 tablespoon oregano
Salt and Pepper
1/4 cup parmesan (optional)

Chunky Garlic Croutons

Half a loaf of sourdough bread, torn into chunks
3 garlic cloves, finely diced
Olive oil

Preheat oven to 400 degrees.

Cut the tomatoes in half and place on a cookie sheet. Drizzle olive oil over the tomatoes and top with red pepper flakes, salt and pepper. Roast the tomatoes for 20 minutes. (Note: Do not wash the juices and oil from the cookie sheet. Leave the oven on to make the croutons). Remove from the oven and let cool for 5 minutes.

In a Dutch oven or soup pot on medium to high heat, coat the bottom with olive oil and sauté the carrots and leeks for 2-3 minutes. Add the garlic and sauté another minute. Place the heirloom tomatoes in a blender and puree. Add the pureed tomatoes to the soup pot with the tomato sauce, chopped tomatoes, basil, oregano, salt and pepper. Bring to a boil, then reduce heat to low and let simmer for 30 minutes. Taste; add additional salt and pepper, if needed. For a chunkier version, serve as is. For a smoother version, use an emulsion blender or transfer in batches to a blender.

On the “used” baking sheet that the tomatoes were roasted, place the bread pieces and sprinkle the garlic over top. Mix well with the drippings from the pan and drizzle a few additional drops of olive oil onto the bread pieces. Bake for 4-5 minutes or until golden brown. To serve, pour the soup into bowls, add the basil, croutons and cheese. Serve immediately. Serves 4-6

Cook’s Tips: Add additional heirloom tomatoes into the recipe to eliminate the canned tomatoes and sauce for an all natural version.

“I live on good soup, not on fine words.” Moliere