

Roasted Tomato Soup - inspired by Barefoot Contessa

- 8 tomatoes, quartered (plum tomatoes are preferred, but if other varieties are all you can acquire, feel free to use those. Gauge the number by the size.)
- Olive oil - for coating the tomatoes before roasting and sautéing the aromatics.
- 1 tablespoon sea salt
- Fresh ground pepper, to taste
- ½ large yellow onion, chopped
- 3 shallots, chopped
- 6 cloves of garlic, minced
- 2 Tablespoons butter
- Generous dash of red pepper flakes (per your taste ... but I'd start with at least ¼ teaspoon)
- 1 (28-ounce) can whole tomatoes in their own juice (Whole tomatoes are the best quality!)
- 4 cups fresh basil leaves, chopped (if you don't have fresh basil, use 1 cup dried, but I implore you to find fresh!)
- 2 teaspoons fresh thyme, pulled from stems (1/2 teaspoon dried)
- 4 cups chicken stock

Preheat the oven to 400°F. Toss the tomato wedges, ¼ cup of the oil, salt, and pepper together. Spread the tomatoes on a baking sheet and roast for 45 minutes.

Meanwhile, in a Dutch oven (at least 6 quarts), sauté the onion, shallots, and garlic in 2 Tablespoons of olive oil, the butter, and red pepper flakes for about 10 minutes, until the onions start to brown.

Add the canned tomatoes, basil, thyme, and chicken stock. Add the roasted tomatoes when they are done, including any juice released in the roasting.

Bring to a boil and simmer, uncovered, for about 40 minutes. Use either a food mill, blender, or food processor to blend all the ingredients together into a coarse puree.

Reheat to serving temperature.

Dunk grilled cheese sandwiches into it, slurp it down noisily from a mug, or civilly use a soup spoon to kindly put it in your mouth. Your choice. Any way you choose, your stomach will thank you.