

28806 Tomato Soup

2 1/2 lbs. vine-ripened tomatoes
1 Tbsp. olive oil
2 large garlic cloves
8 oz. light cream
10 large basil leaves

Preheat oven to 400 degrees. Lightly oil or spray cookie sheet. Cut Tomato into fours and cut off stem. Place tomatoes on cookie sheet and lightly season with salt and ground pepper.

Place tomatoes into preheated oven for about 15 minutes or until tomatoes soften.

Heat olive oil in 2 qt. saucepan (do not let oil begin to smoke). Slice garlic and add to oil. When garlic is slightly golden in color add tomato and cook for 20 minutes on low heat.

Heat cream in saucepan just until hot but not boiling. In blender add half tomato and half cream with 5 basil leaves and blend until smooth. Repeat with remaining ingredients. Put blended soup back on stove and heat just to boiling. Season with salt and pepper, garnish with fresh basil. Makes 4 servings.

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