

Roasted Tomato (Red Pepper) and Basil Soup

3 lbs ripe tomatoes, I used a mix of tomatoes on the vine and cherry tomatoes

1/2 red bell pepper, cleaned and thickly sliced, optional

1/2 yellow bell pepper, cleaned and thickly sliced, optional

1/4 cup olive oil, divided

1 1/2 tsp salt

3/4 tsp pepper

2 cups yellow onions, sliced.

1 1/2 T minced garlic

1 T butter

dash to 1/8 tsp red pepper flakes (depending on how much heat you like)

1 (28 oz) can plum tomatoes, with their juice

1 cup fresh basil, chopped

1 T dried basil

1 quart chicken broth or water (I used broth)

Preheat oven to 400 degrees. Toss tomatoes and bell peppers with 3 T olive oil, salt and pepper. Spread into one layer on a baking sheet and roast for 40-45 minutes.

In an 8 quart stockpot, heat remaining oil (1 T) and butter over med heat and saute onions, garlic and red pepper flakes for about 10 minutes or until onions become very tender and start to brown. Add canned tomatoes. Once roasted tomatoes are done, add to the stockpot with their juices and remaining ingredients. Either transfer to crockpot and cook 6-10 hours on low or 4-6 hours on high; or bring to boil and simmer uncovered for 40 minutes. Use whatever means you'd like to puree. Blender and food processor in batches or if you have an immersion blender that would work the best. Taste and adjust for seasonings. Serve hot or cold. Serves 6-8

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