

Homemade Tomato Soup

Serves 2-3

1 medium yellow onion, peeled and quartered

4 Tablespoons unsalted butter

1-28oz can crushed tomatoes

1 ½ cups water, chicken stock, or vegetable stock

½ teaspoon smoked paprika (optional—adds a little smokiness to the flavor)

Salt

Black Pepper

1. Over medium heat, add the butter, quartered onion, can of tomatoes, and water (or stock) to a soup pot. (I opt for a larger one over a saucepan because there will be some tomato splatters, and taller sides prevent you from doing some messy cleanup)
2. Bring the contents of the pot to a low boil. Give the pot a stir to incorporate the melted butter into the tomatoes and prevent scalding. Reduce the heat to low to bring the boil down to a simmer.
3. Add the smoked paprika to the pot and give it another stir to incorporate.
4. Keep the pot on low heat and simmer the soup for 40 minutes, uncovered.
5. Once finished, remove from the heat. Blend with an immersion blender (or pour the soup into a standup blender if you don't have an immersion blender) until it reaches the consistency you prefer. You can make it as smooth or chunky as you'd like!
6. Season to taste with salt and pepper.
7. Enjoy!

Broiled Goat Cheese Toasts on Tomato Soup

Serves 2

2 servings tomato soup (see above)

2 slices sandwich bread (I like to use Dave's Killer Bread because of the extra flavor from the seedy loaf)

1 oz goat cheese, at room temperature

1. Set your oven to broil and move a rack in the oven near the top. Divide the tomato soup into two oven-safe bowls or mugs. Spread each slice of bread with half of the goat cheese.
2. Top the bowls of soup with a slice of bread each. If you'd like some nutty, toasted goat cheese, place it cheese side up. If you just want to toast the bread and have the goat cheese melt into the soup, place it cheese side down.
3. Place the bowls on a sheet tray and move it to the oven. Depending on how strong your broiler is, this could take 3 minutes or 5-6 minutes. Take the tray out when the bread begins to brown, or you just can't wait anymore.
4. Wait until the handles of the mugs or the bowls are warm enough to handle. Enjoy!