

Serves 4

2 pounds fresh tomatoes (we use 8 plum tomatos)  
4 garlic cloves (skin on)  
4 small Vidalia onions, cut in half (or 2 regular onions or even red onions)  
2 tablespoons olive oil  
3 sprigs of Thyme taken off the vine.  
1 sprig of Rosemary taken off the vine.  
2-4 cups water (or vegetable or chicken) depending on how thin/thick you like your soup  
Salt and pepper to taste

Preheat the oven to 425F.

Slice the tomatoes in halves and place them on a baking sheet. Drizzle with 1-2 tablespoon olive oil and use hands to coat tomatos

Place the garlic cloves, onion halves, thyme and rosemary on a separate baking sheet and drizzle with 1-2 tablespoon olive oil. Season with salt and pepper.

Place both baking sheets in the oven and roast the vegetables until soft, about 20 minutes.  
Remove from the oven and let cool.

Peel the skin off the garlic cloves and place with the rest of the vegetables, in a food processor. Add about 2 cups of water and puree until smooth. Add more water to reach your preferred consistency. Adjust the seasoning with salt and pepper if desired.