



## Heirloom Tomato Soup

### Ingredients:

- 1 T olive oil
- 2½ pounds heirloom tomatoes
- 6 cloves garlic, peeled
- 1 large onion, cut into wedges
- ¼ cup olive oil
- salt and freshly ground pepper, to taste
- 4 cups chicken stock, divided
- 2 bay leaves
- 4 tablespoons butter
- ½ cup chopped fresh basil

### Directions

- Preheat oven to 400 degrees F.
- Wash, core and cut the tomatoes into quarters.
- Spread the tomatoes, garlic and onions onto a baking tray.
- Drizzle with the olive oil and season with salt and pepper.
- Roast for 20 to 30 minutes or until everything is caramelized and all the juices are flowing.
- Remove the roasted tomatoes, onion and garlic from oven and transfer to a large stock pot.
- Add 3 cups of the chicken stock, bay leaves and butter.
- Bring to a boil and reduce heat to a simmer for 15 to 20 minutes or until liquid has reduced by a third.
- Wash and dry the basil leaves and add to the pot.
- Using an immersion blender (or transfer to a food processor in batches), blend the mixture until soup is smooth. You could strain the soup at this point if desired.
- Return soup to low heat and add an additional cup of chicken stock to reach desired consistency.
- Season with additional salt and pepper if needed.
- Serve in bowls garnished with Parmesan cheese