

ROASTED TOMATO SOUP

INGREDIENTS

4 pounds ripe tomatoes, quartered	pepper, to taste
1/4 cup balsamic vinegar	2 medium-size red onions, diced 1/4 cup chopped fresh basil
12 large garlic cloves, chopped	2 tablespoons finely chopped fresh flat-leaf parsley
6 tablespoons organic extra-virgin olive oil, divided	4 1/2 teaspoons finely chopped fresh sage
Fine sea salt, to taste	

PROCEDURE

Preheat the oven to 500F. In a large bowl, combine the tomatoes, vinegar, garlic, 1/4 cup of the olive oil, and a generous sprinkle of salt and peppers.

Transfer the mixture, along with any accumulated juices, to a large rimmed baking sheet.

Arrange the tomatoes in a single layer, skin side down, and roast until charred on the edges, about 40 minutes. Set aside and cool slightly, then slip the skins off the tomatoes.

In a large saucepan or small stockpot over medium heat, heat the remaining 2 tablespoons of olive oil.

Add the onions and cook, stirring often, until soft, about 10 minutes. Add the basil, parsley, and sage and cook, stirring occasionally, for about 1 minute.

Stir in the roasted tomatoes, along with any accumulated juices, and 5 cups of water.

Bring to a boil, lower the heat to a simmer, and cook gently to allow the flavors to blend, about 8 minutes. Add more salt and pepper to taste.
Serve hot.