

## **Tomato Basil Soup**

### **Ingredients**

- 2 lbs. cherry (or other) tomatoes
- 2 large garlic cloves, quartered
- 2 large onions (red for preference), finely chopped
- 1-1/4 cup stock or water
- 1 handful of basil leaves
- Appx. 3 tablespoons olive oil
- 1 oz. butter
- 2 heaped teaspoons dark brown sugar
- 2 teaspoons balsamic vinegar
- Salt and pepper to taste

### **Directions**

1. Heat the oven to 400 F. Put tomatoes in a roasting dish with garlic and half the chopped onion. Add a few basil leaves and coat all the vegetables well with olive oil.
2. Add roasting dish to oven. Stir ingredients after about 15 minutes and roast for about 30 minutes, or until the tomatoes are beginning to brown.
3. While the tomatoes are roasting, melt the butter in a large, heavy saucepan and

sauté the remaining onions until caramelized (browning and sticky). After about 10 minutes, add the balsamic vinegar and sugar to the onions and cook for another 2 minutes.

4. Puree the cooked tomatoes in a blender with some of the water. Add this mixture with the rest of the water to the saucepan with caramelized onions. Add and adjust seasoning.
5. Gently bring the soup back to temperature before serving, adding some shredded fresh basil at the last minute.

*Submitted by Jean Gill*