



### **Roasted Tomato Soup with Fresh Basil**

6 vine ripened tomatos or 1-28 oz. can Muir Glen Fire Roasted Tomatoes (either crushed, whole or diced)  
3 cups tomato puree or juice (I prefer low-sodium V8)  
2 tablespoons dried shallots (or 2 small fresh shallots, chopped)  
2 cups chicken or vegetable stock  
15-20 fresh basil leaves

Rind of parmesan cheese (optional, adds a great depth of flavor)  
salt and pepper to taste

On a sheet pan lined with parchment and a rack, place halved and seeded tomatos cut side down. Roast for about 30 minutes at 400° or until nicely charred. If using canned tomatos, you can skip the roasting.

Combine the roasted tomatoes, tomato juice (or puree), shallots, stock, basil and rind in a large soup pan. Bring to simmer for about 30 minutes, stirring occasionally (don't let it scorch). Remove parmesan rind, then using a stick blender (or pour into a blender) puree until smooth. Salt and pepper to taste.

Options: add a swirl of cream to bowl right before serving. Also delicious with some grated parmesan cheese.

*Serves 4-6*