



## Homemade Tomato Soup

Serves 6

"Most people have fond memories of grilled cheese and tomato soup from childhood. This soup is easy to make and it tastes way better than anything that comes out of a can."

### Ingredients

3 cloves of garlic, chopped fine  
3 tbsp of extra-virgin olive oil  
10 Roma tomatoes - peeled, seeded and chopped\*  
1 tbsp sugar  
Kosher salt and freshly ground pepper to taste  
A few stems of fresh parsley, basil, and oregano (do not chop)  
2 cups of water to start, plus more if needed \*\*  
1/2 cup of heavy cream (optional)

### Directions

1. Sauté garlic in olive oil
2. Add chopped tomatoes
3. Sprinkle with sugar and season with salt and pepper
4. Cook tomatoes until they start to break down and release their juices, stirring occasionally
5. Add herbs and water
6. Bring to a boil and then reduce to a simmer, let water cook out until mixture is reduced by half (If too much water cooks out or it looks too thick, just add a little more water)
7. Remove herbs
8. Add mixture to food processor and blend until smooth and velvety
9. Place soup back in pot and add cream if desired
10. Re-season with salt and pepper
11. Make some grilled cheese to go along with your soup and serve together. Enjoy!

\* To remove skin from tomatoes easily, carve an "X" into the top and the bottom of the tomato with a paring knife, then drop in rapidly boiling water for about 20 seconds. Pull tomato out of boiling water and put directly in an ice bath. Skins should peel off easily.

\*\* Can substitute Chicken Stock for a deeper flavor or Vegetable Stock for more sweetness

Recipe by *Family Day* Chef Melissa Buchbinder: [thepinkaproncatering.blogspot.com](http://thepinkaproncatering.blogspot.com)

