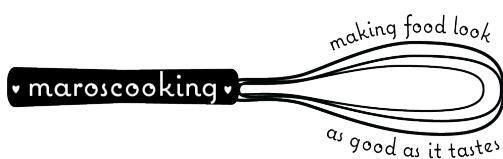


Roasted Tomato Basil Soup

with Grilled Brie Cheese-Pesto Croutons

Ingredients for soup:

- ▷ 2 Tbs. extra-virgin olive oil
- ▷ 2 Tbs. unsalted butter
- ▷ 1 large white onion, finely chopped
- ▷ 5 large cloves garlic, smashed and peeled
- ▷ 1 Tb. tomato paste
- ▷ 15 Campari tomatoes
- ▷ olive oil to roast tomatoes
- ▷ 3 cups lower-salt chicken stock or broth
- ▷ 28-oz. can whole peeled plum tomatoes, puréed (include the juice)- (I love Muir Glen!)
- ▷ 1 Tb. honey
- ▷ 2 Tbs. vodka
- ▷ 1 sprig fresh thyme
- ▷ Kosher salt and freshly ground black pepper
- ▷ 3 Tbs. thinly sliced fresh basil or chives
- ▷ yogurt for garnish (optional)



Grilled Cheese-Pesto Croutons

- ▷ 4 slices good quality sourdough bread
- ▷ 4 -6 tablespoons prepared pesto
- ▷ 1 wedge of brie
- ▷ 1 wedge port salut
- ▷ Butter

Take slices of bread and smear pesto on one side of each slice. Using softened cheese, spread mixture onto two of your slices. Cover with the two remaining slices of bread. Heat a skillet or griddle to medium heat. Lather some butter on outside of 2 sandwiches and press down to grill your sandwiches with a heavy lid. Allow to brown on each side (about 4 min a side). Let cool for several minutes and then cut into squares to place in soup as large croutons.

Directions for soup:

Preheat oven to 400°. In a baking sheet, season Campari tomatoes with salt and pepper and coat with olive oil. Roast in oven for about 30 minutes so tomatoes burst and begin to start to blister and caramelize.

Meanwhile heat butter and oil and sauté the onions and garlic on medium heat for about 5 minutes. Add the tomato paste and stir, so the mixture blends well. Add the canned tomatoes and remaining ingredients (except for basil) including the roasted Campari tomatoes and any accumulated juices. Stir in stock, cover and simmer for about 45 minutes until all vegetables are tender. Season with salt and pepper.

Turn off heat and with an immersion blender (Cuisinart blender works great, but you may have to work in batches), puree soup until smooth. Keep warm until ready to serve. Garnish with yogurt and basil and serve with croutons.