



CREAMY TOMATO SOUP

Makes 4 servings.

With the use of Vitamix, it is no longer necessary to skin or to strain the soup to get a creamy consistency. Ripe flavorful tomatoes are desirable.

INGREDIENTS

- 2 pounds cherry tomatoes
- 1 red onion
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon honey
- 1 teaspoon balsamic vinegar
- 20 basil leaves, plus some for garnish
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Preheat the oven to 400F.
2. Rinse tomatoes and place in an ovenproof dish. Peel onion, slice and add to the tomatoes along with the olive oil, honey, vinegar, basil, salt and pepper. Combine all very well.
3. Roast the tomatoes for about 30 minutes. They will be soft.
4. Puree the tomato mixture in two batches in a Vitamix, until smooth. This may take a bit longer because of the tomato skin and seeds.
5. Season to taste.
6. Serve garnished with basil leaves.