

## ROASTED TOMATO AND RED PEPPER SOUP

ONE LARGE RED ONION  
3 RED PEPPERS  
4 CLOVES OF GARLIC  
4 CUPS OF WHOLE PEELED TOMATOES OR CANNED SAN MARZANO  
ONE SERRANO PEPPER  
SPRIG OF FRESH THYME  
ONE BAY LEAF  
4 CUPS OF RICH CHICKEN STOCK  
OLIVE OIL  
CRÈME FRAICHE  
HEAVY CREAM  
FRESH CHIVES, TARRAGON, CHERVIL, OR PARSLEY

PREHEAT OVEN TO 375  
PEEL ONION AND QUARTER. QUARTER RED PEPPERS AND CLEAN. PEEL GARLIC.

ARRANGE VEGETABLES ON A COOKIE SHEET WITH A RIM. DRIZZLE WITH OLIVE OIL AND SALT AND PLACE IN THE OVEN. BAKE ABOUT 45 MINUTES, TURNING WITH TONGS OCCASIONALLY UNTIL ONIONS AND PEPPERS ARE SOFT AND SLIGHTLY BROWNED.

IF YOU'RE USING FRESH TOMATOES (ABOUT 4 LARGE ONES), ADD THEM 15 MINUTES INTO THE COOKING TIME.

PLACE COOKED VEGETABLES IN A POT WITH CHICKEN STOCK, CANNED TOMATOES, SERRANO PEPPER, THYME, AND BAY LEAF. BRING TO A BOIL, SALT AND PEPPER, REDUCE TO A SIMMER. COOK, PARTIALLY COVERED, FOR ABOUT 15 MINUTES.

POUR SOUP INTO A LARGE BOWL. REMOVE BAY LEAF AND THYME SPRIG. WHEN COOL ENOUGH, STRAIN BACK INTO THE POT, USING THE MEDIUM DISK OF A FOOD MILL, OR PURÉE IN A FOOD PROCESSOR AND STRAIN. I MUCH PREFER THE FOOD MILL. IT SAVES A STEP AND THE TEXTURE IS BETTER.

WHISK TOGETHER 1/2 CUP OF CRÈME FRAICHE AND 3TBSPO HEAVY CREAM. ADD CHOPPED HERBS, RESERVING SOME TO SPRINKLE ON TOP OF THE SOUP.

IF YOU PREFER, ELIMINATE THE CREAM TOPPING AND DRIZZLE WITH A FRUITY OLIVE OIL.

## TOMATO TOMATO SOUP

10 POUNDS OF TOMATOES, PREFERABLY HEIRLOOM  
FRESH BASIL

FRESH CHIVES, CHERVIL AND/OR TARRAGON  
OLIVE OIL

PLACE TOMATOES IN A SINKFULL OF WATER. SLICE THEM IN HALF AND PUT IN A LARGE POT. SPRINKLE WITH 1 / 2 CUP OF SEA SALT. COVER. COOK ON A MEDIUM FLAME, SHAKING THE POT OCCASIONALLY UNTIL THE TOMATOES HAVE COLLAPSED AND ARE FLOATING IN THEIR OWN LIQUID. COOL.

PASS MIXTURE THROUGH THE MEDIUM DISK OF A FOOD MILL.

RETURN TO THE POT. BRING TO A BOIL AND REDUCE BY A THIRD. SERVE EITHER HOT OR COLD, SCATTERED WITH FRESH HERBS AND A SPLASH OF OLIVE OIL.

SERVES 4-6