

# Sparkle Kitchen

## **Roasted Tomato Basil Soup**

### Ingredients

2 28-ounce cans whole tomatoes

1 tablespoon olive oil

3-4 cloves garlic

About 10 thyme sprigs

46 ounces bottled tomato juice

2 tablespoons basil paste (or about 15 basil leaves)

½ cup heavy cream

salt and pepper, to taste

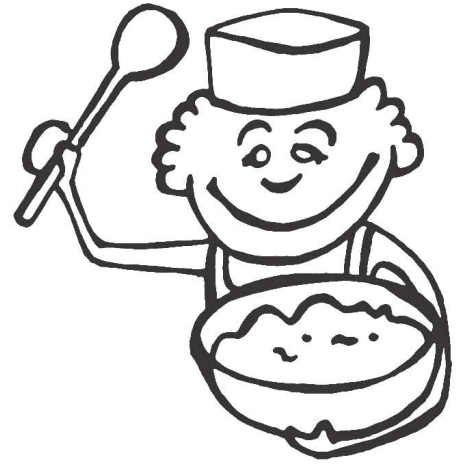
### Directions

Preheat your oven to 350 degrees. Pour the olive oil into a 9 x 13 inch glass baking dish, and use your clean hands to spread it over the bottom.

Next, open the cans of tomatoes. Reserving all of the tomato juice, give each tomato a gentle squeeze to expel much juice as possible. Lay the wrung-out tomatoes in a single layer in the prepared baking dish.

Peel the garlic and remove the thyme leaves from their stems. Layer the garlic and thyme leaves on top of the tomatoes, and pop the dish into the oven to roast for about 2 hours, or until the tomatoes are just starting to blacken at the very edge of the pan.

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When the tomatoes are ready, pour the bottled tomato juice and any reserved juice from the tomato cans into a large stock pot. Add the roasted tomatoes, garlic, and thyme to the pot, as well as the basil paste. (Again, I use basil paste because fresh basil is not in season where I am. But if you can get good fresh basil, feel free to sub it in.) Bring the pot to a gentle boil.

Once the soup is bubbling, remove it from the heat. Use an immersion blender to break up the tomatoes, then blend in the cream. Add salt and pepper to taste.

Now, ladle the soup into generous bowls, and enjoy this lovely bit of warmth in winter.