

ROASTED BC TOMATO SOUP



INGREDIENTS

Canola Oil	15 ml
BC Tomatoes	1 kg
Garlic	6 cloves
Onion, small dice	200 g
Celery, small dice	100 g
Chicken or Vegetable Stock	1 L
Milk or Cream	200 ml
Salt and Pepper	to taste

DIRECTIONS

1. Slice tomatoes in half and place on baking sheet. Add garlic.
2. Drizzle tomatoes and garlic with canola oil. Season and roast in 375F oven until garlic is soft. (about 35 minutes)
3. Heat oil in a heavy bottomed pot.
4. Sweat onion and celery until soft. Season lightly with salt and pepper.
5. Add roasted tomatoes and garlic.
6. Add stock and simmer for 25 - 35 minutes or until vegetables are very tender. (If the soup reduces too much, add more stock or water to keep vegetables covered.)
7. Puree soup.
8. Return to the stove. Add milk or cream.
9. Season with salt and pepper.
10. Garnish with fresh buttered croutons and chive oil.