Roasted Tomato Soup

Ingredients

10 large tomatoes ends trimmed and cut into quarters

4 tablespoons olive oil divided

1 teaspoon salt divided

pepper to taste

1 large onion diced

4 cloves garlic minced

4 cups vegetable or chicken broth

1 tablespoon dried basil

1 tablespoon Italian seasoning

2 tablespoons sugar

1 cup heavy cream

Fresh basil and parmesan cheese, optional for garnish

Method

Take a large cookie sheet, or two 9x13 inch baking dishes and put tomatoes, cut side up on a single layer. Drizzle with 2 tablespoons of olive oil, then sprinkle with 1/2 teaspoon salt and some pepper. Roast for 30-35 minutes. Remove from oven and let cool.

In a large pot over medium-high heat, add 2 tablespoons of olive oil and the diced onion. Sauté, stirring often until the onion is soft and translucent. Then add the minced garlic and cook for another minute.

Add the roasted tomatoes, including the juices, peels, and seeds.

Add the broth, basil, Italian seasoning, 1/2 teaspoon salt and sugar.

Take an immersion blender and blend up everything inside the pot. Or use a regular blender to blend it all. This may need to be done in batches, if using a blender. If using a blender, add the soup back to the pot.

Let the soup come to a gentle simmer for about 30 minutes. Take the soup off the heat and add the heavy cream.

Garnish with fresh basil and parmesan cheese and serve hot.