



Bowdoin Organic Garden Roasted Tomato Soup

Yield: 2 quarts (10 6-ounce portions)

Ingredients

3 c.	onion, diced
1 Tbsp.	garlic, minced
2 Tbsp.	olive oil
4 large	tomatoes, peeled, seeded, and cut into 1/2-inch dice
2 c.	fresh 1/4-inch diced tomatoes with juice (or canned diced tomatoes in juice)
2 c.	vegetable stock
2 c.	water
1/4 tsp.	black pepper
1/4 tsp.	salt
2 Tbsp.	honey
2 Tbsp.	chopped parsley

Instructions

1. Combine onion, 1/2-inch diced tomato, and oil. Roast at 450°F until nicely brown.
2. Place water, vegetable stock, and 1/4-inch diced tomato with juice in a large, heavy stockpot. Bring to a simmer.
3. Add remaining ingredients and simmer 40 to 45 minutes.
4. Puree mixture until smooth.
5. Adjust seasoning and garnish with chopped parsley.

Notes

Best if made a day in advance.