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.