

Creamless Tomato Soup #2

Adapted from a recipe found at Cooks Illustrated, this smooth and silky soup is perfect with grilled cheese sandwiches on a snowy day.

- 2 Tbs extra virgin olive oil
- 1 medium onion roughly chopped
- 3 garlic cloves, minced
- Big pinch of red pepper (optional or to taste)
- 1 bay leaf
- 1 28oz of whole roma tomatoes in juice
- 1 Tbs brown sugar
- 3 thick slices of sandwich bread, crusts removed, cubed,
- 2 cups chicken stock
- 2 tablespoons cognac
- fresh chives, chopped to garnish

1. Put a large pot or dutch oven on the burner over medium high heat. Once the pot is heated, add the olive oil. When the oil is hot and shimmering, add the onion, garlic, red pepper and bay leaf. The smell at this point will be amazing. Cook, stirring frequently until the onion is translucent, then add in the tomatoes and their juice.
2. Use a fork or potato masher to break up the whole tomatoes. Add in the bread and the sugar and bring the mixture to a simmer, stirring frequently until the bread starts to break down. Remove the bay leaf, then blend the soup with an immersion blender until the mixture has a smooth and silky texture. This can also be done in a countertop blender, in batches.
3. Add in the chicken stock, stir and bring the soup back to a boil. Season with salt and pepper to taste. Serve with chopped chives as a garnish. This dish is great paired with grilled cheese sandwiches.

Notes

Grilled cheese suggestion: Home made wheat bread, gruyere and watercress (or baby arugula).