



Roasted Tomato Basil Soup

3 pounds plum tomatoes
1/4 cup olive oil plus 2 tablespoons
1 tablespoon salt
1 1/2 teaspoons black pepper
2 yellow onions
6 garlic cloves
2 tablespoons unsalted butter
1/4 teaspoon crushed red pepper flakes
1 (28 ounce) canned plum tomatoes, with their juice
4 cups fresh basil leaves
1 teaspoon thyme
1 quart chicken stock

1. **Hold tomatoes under running water in both palms and rub, turning continuously. Once clean, wipe dry with a clean paper towel.** Preheat oven to 400°F. In a bowl, toss the tomatoes, 1/4 cup of olive oil, salt and pepper. Place mixture on a baking sheet and roast for 45 minutes.
2. Remove the outer skin from the onion and garlic. **Scrub with a vegetable brush while holding under cold running water.** Chop the onion and mince the garlic.
3. Place a large stock pot over medium heat. Add the onions, garlic, red pepper flakes, the remaining 2 tablespoons of olive oil, and the butter. Sauté for 10 minutes.
4. Add the canned tomatoes, basil, thyme, chicken stock, and oven roasted tomatoes (including the liquid on the baking sheet).
5. Bring to a boil. Lower heat and simmer uncovered for 40 minutes.



6. Pass tomato soup through a food mill with the coarsest blade.
7. **If you are not serving right away, place the soup back into the pot and keep the soup hot (above 140°F.) until ready to serve. Use a thermometer to check the temperature before serving.**

Additional Food Safety Notes Related To This Recipe

- When storing in the refrigerator, place fresh produce on separate shelves or in produce bins away from raw meats, poultry, and seafood.
- Clean and sanitize the cutting board before and after each use.
- Wash hands correctly
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Crock pots and slow cookers can be used to keep your soup at a safe temperature.
 - You have 1 hour to put any leftovers into the refrigerator.
- When storing leftovers, divide into small portions and place into a clean, airtight, shallow storage container. Do not forget to label the container with the name and the date.
- When reheating leftover soup, use a cooking thermometer. Reheated soup needs to reach a temperature of 165°F.

Recipe Source

<http://www.foodnetwork.com/recipes/ina-garten/roasted-tomato-basil-soup-recipe/index.html>