

# *Ron's Roasted Red Tomato Soup*



**By Ron Goss**

**1<sup>st</sup> Place Winner Soup Category**

**28<sup>th</sup> Annual Tomato & Vine Festival Tomato Cooking Competition 2019**

4 pounds ripe home-grown tomatoes  
1 tablespoon Extra Virgin olive oil  
1 small onion, chopped  
2 plump garlic cloves, minced  
1/4 teaspoon sugar  
2 ounces country bread (1 thick slice), lightly toasted  
2 sprigs each basil, parsley, and thyme  
Salt and freshly ground pepper  
2 cups water  
For garnish (optional)  
Fleur de sel  
Garlic croutons (thin slices of country bread or baguette, toasted, rubbed with garlic, drizzled with a little bit of olive oil and broken or cut into small pieces)  
Slivered basil leaves

Roast tomatoes in a broiler or gas grill till charred on all sides. Let tomatoes cool then peel, core and chop.

Heat the oil in a large, heavy soup pot or Dutch oven over medium heat and add the onion. Cook, stirring, until tender, about 5 minutes, and add the garlic. Cook, stirring, for another minute, until the garlic is fragrant, and stir in the tomatoes, sugar, bread, basil, parsley, thyme, and 2 teaspoons salt.

Cook, stirring often, until the tomatoes have cooked down and the mixture is thick and beginning to adhere to the bottom of the pot, about 20 minutes.

Adjust salt, add pepper, and remove from the heat.

Return the strained soup to the pot and bring to a simmer. Simmer, stirring often for 15 minutes, or until thick and fragrant. Taste and adjust salt.