

FOOD

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Garden Fresh Tomato Soup



A quick and easy recipe for real homemade tomato soup like no other you've had before.

Ingredients

- 4 cups chopped fresh tomatoes
- 1 slice onion
- 4 whole cloves
- 2 cups chicken broth
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- 2 teaspoons white sugar, or to taste

Directions

1. In a stockpot, over medium heat, combine the tomatoes, onion, cloves and chicken broth. Bring to a boil, and gently boil for about 20 minutes to blend all of the flavors. Remove from heat and run the mixture through a food mill into a large bowl, or pan. Discard any stuff left over in the food mill.

2. In the now empty stockpot, melt the butter over medium heat. Stir in the flour to make a roux, cooking until the roux is a medium brown. Gradually whisk in a bit of the tomato mixture, so that no lumps form, then stir in the rest. Season with sugar and salt, and adjust to taste.



Roasted Garlic Zucchini and Tomatoes

Ingredients

- 2 zucchini cut in half lengthwise, then cut into 1/2-inch half moons
- 2 cups quartered ripe tomatoes
- 1/2 onion, minced
- 3 cloves garlic, minced
- 1/2 teaspoon crushed red pepper flakes
- 1/4 cup olive oil
- salt and pepper to taste
- 1/2 cup grated Parmesan cheese
- 1 tablespoon chopped fresh basil

Directions

1. Preheat oven to 450 degrees F (230 degrees C). Lightly grease a 9x13 inch baking dish.
2. Combine the zucchini, tomatoes, onion, garlic, and red pepper flakes in the prepared baking dish. Drizzle with the olive oil, season with salt and pepper, and mix well.
3. Place in preheated oven. Roast until vegetables are tender and slightly golden, about 18 minutes. Remove from oven; sprinkle with the Parmesan cheese and basil.

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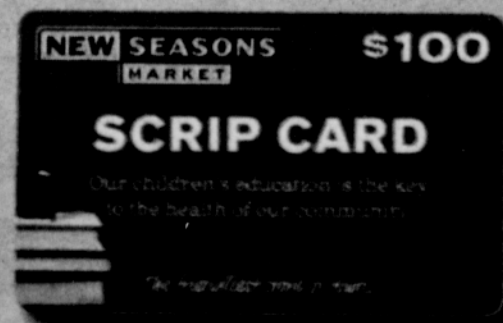
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