



Herb Tomato Soup with Herb Butter Crostini

Fresh tomatoes will make this your new favorite tomato soup. Serve as a soup starter or make a larger portion for dinner. Dunk the crostini bread and you have a heavenly combination everyone will love!

Active Time: 25 minutes

Total Time: 35 minutes (soup can be served immediately, or cool to room temp and store in glass Mason jars and keep in the refrigerator for 2-4 days.

Yield: 6 - Soup servings, or 4 - Meal servings

Tomato Soup Ingredients:

2 lbs. Ripe tomatoes (heirloom or vine ripened if available), peeled, seeded and chopped
¾ cup diced onion (sweet variety like Vidalia, Maui, or White Spanish)
1 Teaspoon Tomato Paste
2 cups Chicken Broth (Vegetable Broth okay, if you want it vegetarian)
½ Teaspoon *HH Basil & Pepper Seasoning Salt*, or sea salt and ¼ teaspoon fresh basil
Black Pepper to taste

1. Prep the Tomatoes: Bring a large pot of water to a boil (enough to fully submerge the tomatoes)
2. Using a sharp knife, make an “X” on the bottom of each tomato.
3. Place tomatoes with tongs or a large slotted spoon in the boiling water for 1 to 2 minutes. Watch for the skin on the “X” to start peeling back.
4. Remove tomatoes and let cool while you prep the soup.
5. In a large saucepan, on medium heat, add butter and chopped onion. Cook until translucent (about 5 minutes), stir occasionally and do not let them brown or burn.
6. Peel the skin off tomatoes, and cut the tops off (the hard part where the stem was), and roughly chop them into 1 to 2 inch cube size. Then place them in saucepan with the cooked onions and butter.
7. Add tomato paste and HH Basil & Pepper Salt (or substitute with sea salt and ¼ teaspoon fresh basil) and continue to stir.
8. Let the tomatoes, onion and paste cook for 5 minutes.
9. Add the broth and bring to a boil. Once at a boil, reduce to a simmer and cook until tomatoes are soft and broken down. About 10 minutes.
10. Remove saucepan from heat and in 2 batches, carefully ladle ½ of the soup into your Cuisinart (you can use an immersion blender direct in the saucepan if you have one also).
11. Pulse the soup for 3 seconds about 10 to 12 times. This should break down the onion and large tomato pieces. Repeat.



12. Return the newly blended soup back into the saucepan, and reheat before serving. If you are not serving right away, allow it to cool to room temp and then pour into large mason jars or non plastic containers, a put on lid and refrigerate until you are ready to reheat and serve.
13. Garnish with basil or dill sprig and serve with 2 – 3 Herb Crostini per person.

Herb Crostini Ingredients:

- 1 Baguette (cut into rounds)
- 2 Tablespoons soften butter
- 2 Tablespoons finely grated Parmigiano Reggiano cheese
- 1 Teaspoon of each herb: finely chopped of Fresh Basil, Dill, French Thyme, Oregano (You can use just one herb or experiment with a combo you like!)

1. Preheat oven on Broil.
2. Place butter into a small bowl or ramekin.
3. Finely chop herbs, and then add to butter.
4. With a fork, fully blend the herbs into the butter. Set aside.
5. Slice baguette into rounds.
6. Generously spread herb butter on each toast round. Then sprinkle Parmigiano cheese on top of each round as well.
7. Place rounds on a cookie sheet and put in oven.
8. BE CAREFUL to watch these! They will be toasted in about a minute. Either turn on your oven light or keep your oven door ¼ open so you can keep an eye on them. The top should just start to bubble and be golden brown.
9. Carefully remove from oven and serve with Tomato Soup!

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