

Tomato Soup

April 22nd, 2018

This recipe serves: 6

Prep Time: 00:30

Cook Time: 00:00

Nothing beats a good bowl of soup on a cold day, and the only proper way to eat a grilled cheese sandwich is by dipping it in a bowl of good Tomato Soup. Tomato is perhaps the most basic of soups, but this is the best Tomato Soup I have ever eaten. To make this recipe compatible with the Keto diet, use Chicken Stock instead of Mire Poix, and leave out the Bread Crumbs.

Ingredients:

1 dozen Oven-Roasted Tomatoes

1 Oven-Roasted Pimento

Mire Poix or Chicken Stock to make 4 cups

2 oz Heavy Cream (optional)

Pinch of sea salt

Chopped scallions, chopped cilantro, breadcrumbs, or shredded cheese for garnish

Directions:

Add the tomatoes, the pimento, and Mire Poix in a blender and mix until smooth

Optionally - stir in the heavy cream

Heat on the stovetop

Garnish and serve with Grilled Cheese sandwiches