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Cream of Heirloom Tomato Soup
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Ingredients:

2 tablespoons oil
1 medium onion, chopped
1 stalk celery, chopped
½ teaspoon dried thyme
1 garlic clove, finely chopped
3 ½ cups heirloom tomatoes, chopped and drained
2 tablespoons heirloom tomato paste (or regular tomato paste)
1 tablespoon sugar
2 cups chicken broth
¼ cup butter
¼ cup flour
2 cups milk
½ teaspoon salt
1 teaspoon freshly ground black pepper

Directions:

Heat oil in a large saucepan over moderate heat. Then add onions, celery, garlic, basil, and thyme. When onions are tender, add heirloom tomatoes, tomato paste, sugar, salt, and pepper. Then cover and simmer for 18 minutes. Add chicken broth and then bring to boil. Reduce heat and simmer 30 minutes stirring occasionally. Transfer mixture in batches to blender and puree. Strain through a sieve to remove any tomato seeds.

In a saucepan, melt butter, and then add flour and cook gently for 2 minutes. Add milk and cook, stirring until thick and smooth and then whisk in tomato puree. Taste and adjust seasonings. Then simmer an additional 5 minutes.