"SOUP IS LIKE A WARM BLANKET ON A COLD WINTER'S DAY."

- UNKNOWN



"SOUP IS A LOT LIKE LIFE. IT'S ALL ABOUT WHAT YOU PUT INTO IT."

UNKNOWN

## Warming up with flavor

had my first bowl of tomato over the years but the very lutely hits the spot on those use dried, but you'll need of dried herbs. I also found basil soup at la Madeleine in best hands-down, in my opinlove affair that over time has Barefoot Contessa." There's resulted in tomato basil be- nothing difficult about this I've tried several recipes quickly and easily and abso- If that's not possible, you can of fresh herbs to one teaspoon think you'll like it. ■

winter days when you just to adjust the proportions. a handy ratio chart for the The Galleria with my friend ion, is Ina Garten's. You may can't seem to get warm. The There are different schools of conversion of fresh herbs to Julie many, many years ago. be familiar with her from her simple act of roasting the to-thought on the conversion of dried herbs at https://www. That bowl started a lengthy Food Network TV show, "The matoes adds so much depth fresh herbs to dried herbs, but reluctantgourmet.com/con-

And by all means, use fresh on a three-to-one ratio. In ratios/ that is printable. coming my very favorite soup. recipe. It comes together basil and thyme if you can. other words, one tablespoon

most places I searched agreed verting-fresh-herbs-to-dried-

Give this a shot. I really



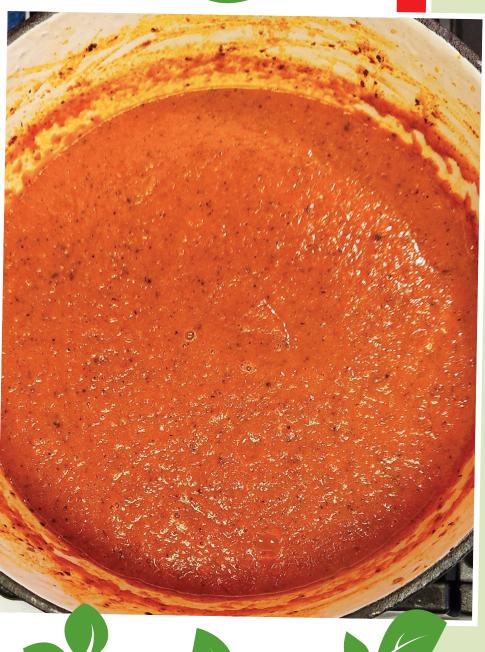




"SOUP IS A LOT LIKE A FAMILY. EACH INGREDIENT ENHANCES THE OTHERS; EACH BATCH HAS ITS OWN CHARACTERISTICS; AND IT NEEDS TIME TO SIMMER TO REACH FULL FLAVOR."



- MARGE KENNEDY



## Ina Garten's Roasted Tomato Basil Soup

## From foodnetwork.com

- —3 pounds ripe plum tomatoes, cut in half lengthwise (Roma tomatoes)
- 1/4 cup plus 2 tablespoons olive oil
- -1 tablespoon kosher salt
- $-\,$ 1 $\frac{1}{2}$  teaspoons freshly ground black pepper -2 cups chopped yellow onions (2 onions)
- 6 garlic cloves, minced - 2 tablespoons unsalted butter
- $-\frac{1}{4}$  teaspoon crushed red pepper flakes -1 (28-oz.) can plum tomatoes, with their juice - 4 cups fresh basil leaves, packed
- -1 teaspoon fresh thyme leaves 1 quart chicken stock or water
- ullet Preheat the oven to 400 degrees. Toss together the tomatoes, 1/4cup olive oil, salt and pepper. Spread the tomatoes in one layer on a baking sheet and roast for 45 minutes.
- In an 8-quart stockpot over medium heat, sauté the onions and garlic with 2 tablespoons olive oil, the butter and red pepper flakes for 10 minutes, until the onions start to brown.
- Add the canned tomatoes, basil and thyme and chicken stock. Add the oven-roasted tomatoes, including the liquid on the baking sheet. Bring to a boil and simmer uncovered for 40 minutes.
- Pass through a food mill fitted with the coarsest blade. (See notes below.) Taste for seasonings. Serve hot or cold.

My notes:

- —I substitute a can of petite diced tomatoes for the can of plum
  - -I use an immersion blender instead of a food mill.



