

Homemade Tomato Soup

Adapted from Tomato Soup at A Pug in the Kitchen

1 28-ounce can San Marzano or good quality tomatoes, liquid reserved
1 pint homemade canned tomatoes (about 1 large cup fresh), liquid reserved
Ground pepper and sea salt, to taste
Olive oil, for tomatoes and vegetables
1/2 cup chopped celery
1/2 cup chopped carrot
1/2 cup chopped onion
1 large clove garlic, peeled and minced
1 bay leaf
Small piece of Parmesan rind
3 large leaves fresh basil, chopped
1 tablespoon butter
1/4 cup heavy cream
Additional basil, chiffoned for garnish

Preheat oven to 450 degrees. Place all the drained tomatoes on a rimmed baking sheet and drizzle with oil. Season to taste with ground black pepper and sea salt. Roast until caramelized (18 to 20 minutes).

Heat about a tablespoon of oil in a soup pot or Dutch oven over medium heat. Add the celery, carrot, and onion and cook until they start to soften, about 10 minutes. Add the minced garlic and cook about a minute more until fragrant. Add the roasted tomatoes and the reserved tomato juice (About 2 cups, add water if you don't have that much. My canned tomatoes had a lot of liquid.) Also add the bay leaf and cheese rind. Bring to a simmer and cook for about 30 minutes until vegetables are very tender. Remove the bay leaf, then add the chopped basil. Taste for seasoning.

Pour into a large blender and puree until smooth (or use an immersion blender if you have one. Return soup to the pot, then add the butter and cream and stir until incorporated. Keep warm while you griddle up some grilled cheese. Ladle into bowls, top with additional basil, and serve immediately with grilled cheese sandwiches.