

HEIRLOOM TOMATO SOUP



PREP: 10 m | **COOK TIME:** 20 m | **SERVES:** About 6

INGREDIENTS

1 medium yellow onion	2 garlic cloves
½ cup extra-virgin olive oil	5 overripe heirloom tomatoes, cored and cut into large chunks
5 sprigs of fresh thyme	½ tablespoon salt
5 sprigs of fresh marjoram or fresh oregano	1 teaspoon balsamic vinegar

DIRECTIONS

1. Wash the herbs, chop the onion, peel the garlic and core the tomatoes.
2. Chop up the tomatoes into large chunks.
3. Take the bunch of basil, 5 sprigs of thyme and 5 sprigs of oregano and tie them up tightly together with some kitchen twine.
4. Next, microplane the garlic. To microplane get a cheese or small grater and rub the peeled garlic against it to grate it.
5. Heat ¼ cup olive oil, the diced onion and herb bunch in a dutch oven or soup pot over medium low heat, until the onion is soft, tender and translucent, but not browned.
6. Stir in the garlic and then quickly add the tomatoes and ½ tablespoon of salt.
7. Bring to a gentle simmer and cook for about 10-15 minutes, or until the tomatoes are broken down. Make sure to occasionally stir the tomatoes.
8. Once the tomatoes have broken down, be sure to remove the herb bunch and compost them.
9. Stir in the 1-teaspoon of balsamic vinegar and the ¼ cup of olive oil.
10. Turn off the heat.
11. Puree the soup either using a hand held immersion blender or a regular blender. (If you're using a blender, return the soup to the pot after your puree it.)
12. Keep warm until ready to serve.