

ROASTED TOMATO SOUP

(from the Bewitching Kitchen)

8-12 ounces of grape and/or cherry tomatoes, cut in half
2 shallots, cut in half
1 garlic clove, unpeeled
kalamata olive oil (or another olive oil of your choice)
splash of balsamic vinegar
salt and pepper
vegetable stock (or water)
2 Tbs orange juice
1 tsp orange zest
chives for garnish

Place the tomatoes, shallot pieces and garlic in a bowl and add enough olive oil to just coat them lightly. Transfer them to a baking sheet covered with aluminum foil or parchment paper, set the tomatoes with the cut side down. Sprinkle some salt and pepper all over, and a splash with balsamic vinegar.

Roast in a 425F oven for 20-25 minutes, until the tomato skins and the edges of the shallots start to get brown. Remove from the oven, let it all cool slightly, and using gloves peel off the skin of the tomatoes (you can leave them on if you don't mind their texture in the soup). Squeeze the garlic out of its peel, and transfer it together with the tomatoes, shallots and any liquid accumulated in the pan to a food processor. Process it until smooth, pour into a sauce pan over medium heat, and add enough vegetable stock to give a consistency you like. Let it come to a gentle boil, add the orange juice, orange zest, taste for seasoning, and serve with chives sprinkled for garnish.