

## **SMOKED TOMATO SOUP**

*(from the Bewitching Kitchen)*

10 large Roma tomatoes, halved  
olive oil spray  
salt and pepper  
applewood chips for smoker  
1 tablespoon olive oil  
1 yellow bell pepper, diced  
1 shallot, minced  
zest and juice of one blood orange  
1 cup of chicken stock  
2 tablespoons heavy cream

Turn your smoker to 250 F and place a few applewood chips in the chamber, according to the instructions of your smoker.

Drizzle the tomatoes with a little spray of olive oil, and season lightly with salt. When the smoker reaches the right temperature, place the tomatoes, cut side down, on the tray. Close the chamber and allow them to smoke for 40 minutes. At the end of the smoking time, remove the skin, that should peel off easily.

In a large saucepan, saute the shallot and yellow bell pepper in olive oil, season lightly with salt and pepper. When soft and fragrant, add the zest of the blood orange add the tomatoes, breaking them up with a potato masher. Simmer in medium heat for 5 minutes, add the chicken stock, cover the pan and simmer on low heat for 30 minutes.

Transfer the mixture to a blender, blend until smooth. If you like a very smooth soup, pass through a sieve to remove the tomato seeds. If too thick, add some chicken stock or water. Pour back into the pan, add blood orange juice, heavy cream, simmer a few minutes, and adjust seasoning if necessary.

Serve with a drizzle of blood orange juice on top.