

GUASTELLO'S VILLAGE MARKET

Tomato Soup

Serves 4 - 6

Ingredients:

4 tablespoons (1/2 stick) unsalted butter
1 large onion, cut into medium dice (2 cups)
2 stalks celery, cut into small dice (1 cup)
Two 14-ounce cans fire-roasted diced tomatoes, drained and juice reserved
1/4 cup fire-roasted red peppers, chopped
1 teaspoon Italian seasoning
1/4 teaspoon red pepper flakes
1 bay leaf
2 tablespoons all-purpose flour
2 1/2 cups vegetable stock
1/2 cup white wine
1 cup heavy cream
Kosher salt and freshly ground black pepper

In a Dutch oven over medium heat, melt the butter. Add the onions and celery and cook until tender, about 5 minutes. Add the tomatoes, red peppers, Italian seasoning, red pepper flakes and bay leaf. Stir to combine and sprinkle with the flour. Cook until the flour starts to brown, about 3 minutes.

Meanwhile, combine the vegetable stock, white wine and reserved juice from the canned tomatoes in a saucepan and bring up to a simmer. Slowly pour the hot liquid into the vegetable mixture, stirring the entire time. Cover and cook on low for 20 to 25 minutes. Remove the bay leaf.

Using a hand mixer or blender, blend the soup until smooth and return it to low heat in the Dutch oven. Let the mixture reduce by one-quarter, 7 to 10 minutes, and then stir in the cream. Season with salt and pepper to taste.

Cook's Note: When blending hot liquids, remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender or food processor and fill it no more than halfway. If using a blender, release one corner of the lid; that prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times, then process on high speed until smooth.

Credit: Damaris Phillips