

## Roasted Tomato Soup

<http://userealbutter.com/2015/04/16/roasted-tomato-soup-recipe/>  
from [Smitten Kitchen](#)

3 lbs. plum tomatoes, halved lengthwise  
2 tbsps olive oil  
sea salt  
black pepper, freshly ground  
4 cloves garlic, unpeeled  
4 cups chicken or vegetable stock  
1 tsp fresh thyme, chopped fine (or 1/4 tsp dried thyme)  
1/4 tsp crushed red pepper flakes

Preheat oven to 400°F. Wrap the garlic cloves in a tight foil packet. Arrange the tomatoes, cut-side up, on a rimmed baking sheet (I lined mine with aluminum foil). Sprinkle the tomatoes with salt and pepper, then drizzle with olive oil. Tuck the garlic packet somewhere on the baking sheet. Take care when moving the tomatoes to the oven – the olive oil makes them very glidey. Roast the tomatoes for about an hour until they are browned and tender. Remove from the oven (the garlic, too).

Peel the garlic cloves. Place the garlic, tomatoes, and any juices from the pan into a blender or food processor. Pulse into a rough purée and pour into a medium saucepan. Add the stock, thyme, and red pepper flakes. Bring to a boil over medium-high heat and then reduce to a simmer. Simmer uncovered for 25 minutes. Serve hot. Serves 4.