

## TOMATO SOUP, ITALIAN STYLE

*Simple and delicious, this is a summer treat. Serves 4.*

2 lbs. (1 kg) tomatoes, vine ripened preferred, cored, quartered

2 clove garlic, smashed then chopped

6 tbsp. (120 mL) olive oil, divided, plus more for drizzling

Coarse sea salt and freshly ground pepper

4 sprigs fresh basil

Portion of a loaf of country style bread, crust removed

and torn into 2" (5 cm) pieces (about 1  $\frac{1}{2}$  cups (375 mL), divided

4 cups (1 L) water, vegetable or chicken broth

Preheat oven to 450 F (220 C). Toss tomatoes, garlic and 3 tbsp. (45 mL) of the oil in a large baking dish; season with salt and pepper. Roast, stirring occasionally, until the tomatoes are browned and the juices thicken, about 30 - 35 minutes.

Transfer tomato mixture to a large sauce pan and add basil, 1 cup (250 mL) of the torn bread and all the liquid. Bring to a boil, reduce heat and simmer, stirring occasionally and breaking up bread and tomatoes a little, until bread is softened and soup has thickened slightly, about 8 - 10 minutes. Season to taste.

Meanwhile, tear remaining  $\frac{1}{2}$  cup (125 mL) of the bread into smaller pieces, toss onto a baking sheet with 3 tbsp. (45 mL) of olive oil, and season with salt. Toast, tossing often until crisp, about 5 - 8 minutes.

Serve soup topped with toasted bread and drizzled with more oil.

Recipe and photo courtesy of Bon Appetit's Recipe of the Day (with my variations)