



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Roasted Tomato Soup (adapted from Cooks Illustrated)

6 servings

This recipe is messier without an immersion blender, but I made it that way for years. Use a large slotted spoon to transfer the solids to the blender with a cup or two of liquid and blend to puree. Pour the pureed mixture back into the liquid; stir in the brandy. You can blend everything instead of just the solids, but the soup will turn orange instead of red.

Feel free to add in a few tablespoons of cream (or pureed cottage cheese for a healthier alternative) at the end if you're like Katie's family and prefer your tomato soup creamy.

2 (28-ounce) cans whole tomatoes in juice  
1½ tablespoons brown sugar  
2 tablespoons butter  
4 shallots, chopped  
1 tablespoon tomato paste  
⅛ teaspoon allspice  
1¾ cup low-sodium chicken broth  
¼ cup brandy

1. Adjust an oven rack to the upper middle position and heat the oven to 450 degrees. Line the bottom and sides of two 8- or 9-inch round pans with aluminum foil. Use a slotted spoon to remove the tomatoes, one by one, from their juice. Open the tomato on the side opposite the stem. Holding the tomato loosely in a fist, gently squeeze the tomato to remove most of its juice. Place the tomato stem-side up on one of the prepared pans. Repeat with the remaining tomatoes. Roast the tomatoes until they are dry and lightly browned, about 45 minutes. Reserve the tomato juice.

2. Melt the butter in a large saucepan over medium-low heat. Add the shallots, tomato paste, and allspice to the pot; stir, then cover the pot and cook, stirring occasionally, until the shallots are soft, about 10 minutes. Add the chicken broth, reserved tomato juice, and roasted tomatoes. Bring to a simmer over medium-high heat, then reduce the heat to low, cover, and simmer 15 minutes. Use an immersion blender to puree the soup. Stir in the brandy and serve.