

TOMATO SOUP



2 pints cherry tomatoes, stemmed and halved
(ripest, sweetest tomatoes available)

2 cups vegetable or chicken stock

¼ tsp cayenne pepper
Salt and pepper to taste

1 cup water, or more if needed

¼ cup crème fraiche (for garnish)

1. In large saucepan over medium heat, combine tomatoes, stock, cayenne, salt pepper and water. Add more water, as necessary to just cover the tomatoes.
2. Bring to boil, lower the heat, and simmer for 30 to 35 minutes, or until the tomatoes are easy to crush with the back of a spoon.
3. Transfer the mixture to a blender and work until smooth. Taste for seasoning and more salt and black pepper if desired. Ladle into bowls and garnish w crème fraiche.

*Katherine Hysmith, Adapted from Fridheimar
Boston Globe*

NOTE from Jo-Anne: I didn't have crème fraiche but did add half and half (all I had) and it was great. I think you could add anything from milk to heavy cream if you desired a creamier consistency.