

Tomato Soup

Stephen A. Broeker
11/19/2011

Ingredients

2 pounds, 4 ounces tomatoes, halved
2 red bell peppers, deseeded and halved
1 yellow onion, quartered
3 cloves garlic
3 sprigs dill
1 piece orange rind
juice of 1 orange
2 1/2 cups vegetable stock
1 tablespoon red wine vinegar
cream
salt
ground pepper

Directions

Heat the oven to 450 degrees.

Roast the tomatoes, bell pepper, onion, and garlic in a 450 degree oven for 25 minutes.

Put everything (except the cream and vinegar) into a sauce pot and cook for 25 minutes.

Run the resulting sauce through a food mill.

Return the resulting juice to the pot.

Add the vinegar.

Add cream to taste.