

Tomato Bisque with grilled cheese

Ingredients

TOMATO SOUP

- 5 medium-sized vine-ripe tomatoes, cut in half
- 1 Tbsp balsamic vinegar
- 2 Tbsp Olive oil, divided
- 1 pint cherry tomatoes
- 1/2 white onion, sliced
- 4-5 cloves garlic
- 4-5 fresh basil leaves, plus more for garnishing
- oregano, sprig
- 1 ½ cups chicken broth
- 1 tablespoon granulated sugar, can use more or less
- smoked sea salt, to taste
- black pepper, to taste
- heavy cream

GRILLED CHEESE

- 8 slices sandwich bread, I use potato bread
- 1 cup shredded cheddar cheese, I like to use a mixture of different cheeses
- 1/4 cup mayonnaise
- 1/4 teaspoon garlic powder, can add more if desired
- parsley

Instructions

1. Preheat oven to 375 F, in a roasting pan add the tomatoes cut-side down, onions, and whole garlic cloves on the prepared baking sheet brushed with one teaspoon of olive oil, balsamic, salt and pepper, and roast for 35-45 mins. Remove from oven and let cool.

2. Remove the skins from the tomatoes (they should slip right off. You can leave the skin on the cherry tomatoes if you plan on blending them well). Peel cooled garlic and place into the blender, followed by the tomatoes, onions, basil, and oregano. Blend until smooth (or lightly chunky if you prefer.)

3. Transfer mixture to a large deep skillet or pot. Stir in enough chicken broth just until your desired consistency is reached. Bring to a simmer and simmer gently until hot. You now have a GREAT base. Time to bring it to life!

4. Add in smoked salt and black pepper a little at a time until well seasoned being sure to taste after each addition. Salt & pepper brings out the flavor! Use white sugar to remove acidity and lightly sweeten if needed. Add in garlic powder, onion powder, or dried oregano and parsley for more flavor. Ladle soup into bowls & garnish with fresh basil and a splash of heavy cream.

Prepare Grill cheese

1. To prepare the grilled cheese, heat the skillet on medium heat. Mix mayonnaise, garlic, and enough parsley for a pop of color. Brush 4 slices of bread with the mayo mixture and place mayo side down on the griddle. Sprinkle on cheese.

2. Brush the top slices of bread with the mayo mixture and place on top of the cheese (mayo side up). When the underside of the sandwich is golden, flip it over and allow the other side to turn golden (Press the sandwiches a little with a spatula to flatten). When both sides are golden, remove from griddle and cut into 3 sticks. Serve alongside the tomato soup.

Enjoy!