



“Chef at the Market”
September 5, 2009

Cynthia Schuette – Riverwalk Restaurant

Cynthia’s Tomato Soup

2 ounds summer tomatoes, cut in half
1/2 cup good olive oil
2 cloves garlic, smashed and finely chopped
salt & pepper to taste

1/2 cup good olive oil
1 cup spanish onion, diced small
1 cup celery, diced small
2 cups chicken stock
1 quart heavy cream
fresh basil, chopped (around 1 bunch, more if desired)

Place tomatoes in a stainless steel bowl with olive oil and garlic. Toss and place on a roasting pan. Roast for 25 minutes at 350 degrees.

While that is roasting, in a small sauce pot on medium heat, sauté onions and celery until golden brown. Next, add chicken stock and reduce by half; puree. Add heavy cream. Bring to a simmer and add roasted tomatoes. Whisk for 1 minute to break up tomatoes. Last, add as much chopped basil as you like.