

# Cream of Tomato Soup

*New Best Recipe*

2 cans (28oz) peeled whole tomatoes in juice (not purée),  
drained and seeded; 3 cups of juice reserved  
1½ Tbsp brown sugar  
4 Tbsp unsalted butter  
4 large shallots, minced  
1 Tbsp tomato paste  
pinch ground allspice  
2 Tbsp AP flour  
1¾ cups chicken broth  
½ cup heavy cream  
2 Tbsp dry sherry  
salt  
cayenne pepper

Preheat oven to 450°. Spread tomatoes in a single layer on a foil-lined baking sheet and sprinkle evenly with the brown sugar. Bake for 30 minutes until liquid has evaporated. Let cool and place in bowl.

In a large saucepan, combine butter, shallots, tomato paste and allspice and sauté until shallots are soft, 7 minutes. Stir in flour and cook to make a roux. Whisk in the chicken stock, tomato juice and tomatoes. Bring to a boil, reduce heat and simmer for 10 minutes.

Strain into a bowl; rinse the saucepan. Transfer the solids to a blender with 1 cup of liquid and purée. Combine purée and liquid in saucepan, add cream and warm over low heat until hot, 3 minutes. Off heat, add sherry, salt and cayenne.

Serve hot but do not boil.