No-Cream Tomato Soup:  
  
5lbs fresh tomatoes - use a mixture of Romas, cluster, and heirloom   
1T olive oil   
1⁄2C water   
1⁄4C fresh basil leaves  
1t organic agave nectar or honey   
S/P   
Juice of one fresh lemon  
  
Wash tomatoes and remove the green crowns.  
Blanch the tomatoes: Bring several cups of water to a boil in a large pot. Place whole tomatoes in boiling water just long enough to split and loosen their outer skin. You may have to do this in batches. Once the skins are loose remove the tomatoes from the boiling water and drop them into a bowl of ice water. This stops the cooking process and accelerates the cooling of the tomatoes. When the tomatoes are cool enough to handle, loosen the skins by hand. Quarter the tomatoes and remove the hard inner core.  
  
In a dutch over or large stock pot, heat the olive oil over medium high heat. Place all the tomatoes in the pot. Add 1⁄2C water. Bring the mixture to a boil and immediately reduce heat. Add fresh basil, cover the pot and simmer 30 minutes or until tomatoes are soft. Stir occasionally. Remove from heat.  
Using food mill over the pot, or a hand blender in the pot, or in small batches in a regular blender puree the mixture. Return to the saucepan, allow to simmer. Stir in agave nectar or honey and lemon juice. Season with S/P to taste. Serve hot.

[[Here's a fantastic #recipe for cool fall weather! No-Cream Tomato Soup:

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