

Roasted Tomato Soup

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| 1 | 3 lbs Tomatoes
3 Tbsp Olive Oil
1 Tbsp Sugar
15 g Salt
15 g Pepper | Cut tomatoes in half lengthwise, remove the core, and toss with olive oil, salt, pepper, and sugar. Place face down on a baking sheet. |
| 2 | 1 head Garlic | Peel and crush garlic, and place amongst the tomatoes. Roast at 425 for 30 minutes. |
| 3 | 1 large Sliced Red onion
4 oz Water
5 g Salt
2 g Baking soda
2 Tbsp Oil | Put onions, water, salt, and oil into a skillet. Bring to a boil and cover. Cover and cook until water has all evaporated. Then cook on medium heat, stirring occasionally, until caramelized. |
| 4 | 2 Cups Vegetable Broth
1/2 cup Basil | Blend tomatoes, garlic, and basil. Add vegetable broth and coconut milk to reach desired texture and simmer 10 minutes. |