

Yellow Tomato Soup and Grilled Cheese on Sourdough - Anthony Salemme

For RINewsToday.com (3-2-2022)

By Anthony Salemme - contributing chef

Soup serves 4-6

Yes, it may be the tail end of winter but there are still plenty of chilly days ahead. There is nothing more comforting than a good soup and sandwich to warm yourself. I used yellow tomatoes that I preserved from last summer's garden, but you can substitute regular canned plum tomatoes.

3 pounds yellow tomatoes, roasted and skinned or 1 28-ounce can plum tomatoes
1 medium onion, sliced
2 cloves garlic, peeled and sliced
2 ribs celery, chopped
1 carrot, peeled and chopped
1 sprig fresh tarragon or 1 teaspoon dry tarragon
1 ½ cups heavy cream
1 cup tomato juice
4 Tablespoons butter
salt and pepper

In a medium stock pot or Dutch oven, melt the butter until it just starts to brown, then add the onion, garlic, celery, and carrot. Cook until tender about 7 -8 minutes.

Next add the tomatoes with the juice and simmer for 25 minutes until everything is tender.

Add the cream and tarragon and with a immersion blender, blend until smooth.

Return to the heat and add the tarragon and simmer for another 20 minutes.

For the grilled cheese sandwich bread I used buttered sourdough, gruyere, swiss and raclette cheese.