

Whole Foods-like Tomato Bisque

When I make this, I go to the trouble of peeling fresh tomatoes for this recipe, because I think the flavor benefits, but I know that's more of a hassle than probably most people would go to. I usually start with two or three of the containers of fresh tomatoes that they sell at Costco. I'll also shred the carrot using a food processor, but if you'd rather not dirty up your processor bowl, you can probably get away with finely dicing it. The vermouth is crucial for the flavor, so don't skip it. And fresh dill can sometimes be really hard to find in the grocery store, but I've found a product that is a god-send ... it's fresh dill in a tube, like toothpaste, sold under the name "Gourmet Garden," and I use it quite generously. You will find it in the produce department, and it works perfectly for this recipe. I'm told that this soup freezes well, but it's never stayed around long enough for me to find out.

3-4 (or more) lbs fresh tomatoes, peeled and cored, or 3 large cans of organic tomatoes
1 large onion, chopped
3 or 4 large carrots, shredded
2 or 3 cloves of garlic
olive oil
½ c dry vermouth
fresh dill
salt and pepper to taste

If you're starting with fresh tomatoes, boil a pot of water, and fill another bowl with cold water. Cut an X, or just slit the skin on the bottoms of the tomatoes. Dunk the tomatoes, 6-8 at a time, in the boiling water until the skin starts to loosen. (It'll wrinkle and start to peel.) Remove them with a

spider and cool them off in the bowl of cold water until you can handle them. Remove the peel, and the stem/core, and cut the tomatoes into quarters, reserving as much as the liquid as you can.

Saute onions until translucent, add carrots and saute a few more minutes. Add garlic, and stir until fragrant. Deglaze with vermouth. Add tomatoes, salt and pepper to taste, add a generous amount (1 T, at least) of fresh dill, chopped. Simmer for 30-45 minutes. Taste, adjust seasoning. Puree with a stick blender, or in blender in batches.