

Garden Tomato Soup with Cumin

SOURCE: Food & Wine, August 2001 (Todd English)

INGREDIENTS:

1/d C extra-virgin olive oil + more for drizzling
1 C finely chopped sweet onion (e.g., Vidalia, Walla Walla)
4 large garlic cloves, smashed
Sea salt
1.5 tsp ground cumin
7 lbs tomatoes, cored/coarsely chopped
2 C chicken stock or canned low-sodium broth
Pinch sugar
Freshly ground pepper
1/4 C coarsely chopped flat-leaf parsley
1/4 C coarsely chopped lovage or celery leaves + whole leaves for garnish

DIRECTIONS:

Heat 1/3 C olive oil in soup pot – add onion, garlic + large pinch salt – cook over low heat, stirring occasionally till onion is softened (about 5 minutes) – stir in cumin – cook till fragrant (about 1 minute) – add tomatoes – bring to boil – cook over moderate heat, stirring occasionally till tomatoes are soupy (about 20 minutes).

Pass soup through food mill or fine sieve, pressing hard on solids – return to pot – add chicken stock + sugar – season with salt + pepper – simmer over moderate heat till reduced to 10 C (about 25 minutes) – stir in parsley + chopped celery leaves. Ladle soup into shallow bowls, garnish with celery leaves and drizzle with olive oil. Serve hot.

Yield: 8 servings

Note: Soup can be refrigerated for 2 days – garnish and drizzle just before serving.