

## Provençal Sun Dried Tomato and Roasted Garlic Soup

Chef William Merelle

Serves 6

Ingredients:

2 Cups Sun Dried Tomatoes

2 Cups Tomato Juice

1 Spanish Onion

12 Cloves of Garlic

3 Sprigs of Thyme and 1 Bay Leaf (tied together)

4 Cups Chicken or Vegetable Stock

1 Ounce of Extra Virgin Olive Oil

Preheat the oven to 350 degrees.

Season the Sun Dried Tomatoes with ½ ounce Olive oil.

Peel and Crush Garlic (use the side of knife) and mix the Garlic and Sun Dried Tomatoes, Thyme and Bay leaf. Roast in the oven for 10 minutes.

Meanwhile, cut and slice your onion. Toss your onions into a stock pot with the remaining Olive oil and bring to medium heat on the stovetop. Cook Onions until golden Brown and add your Chicken or Vegetable Stock. Add the Tomato juice and bring to a simmer.

Remove the Sun Dried Tomatoes and Roasted Garlic (keep aside 6 sun dried tomatoes for serving) and add to your Stockpot. Simmer 20 minutes. Remove Bay leaf and Thyme sprigs and dispose of them.

Puree with a Food processor or Blender. Strain and Season to taste with Sea Salt and Pepper. Slice and add remaining Sun Dried tomatoes to bowls for garnish. Add Cayenne for extra boost.

Bon Appetit