"The Barefoot Guy" **Randy Arnold's** recipe

Roasted Tomato Soup, *Made with Barefoot Chardonnay*.
Another great recipe from our Gold-Medal Winning Winemaker, Jennifer Wall!

Ingredients:

3 cups cherry tomatoes

3 cups small heirloom tomatoes

3 T olive oil

1 t salt

½ t pepper (or to taste)

3 T unsalted butter

2 garlic cloves, chopped

1 c chopped onion

1 can (28 ounce) diced tomatoes

4 c chicken broth

1 c Barefoot Chardonnay

½ t thyme

1 c whipping cream

Directions:

Heat the oven to 400 degrees. In a gallon ziplock back, put 2T olive oil. Wash tomatoes and transfer into bag. Shake tomatoes lightly until they are all covered with olive oil. Transfer to a baking sheet (with an edge) and salt and pepper tomatoes. Roast the tomatoes until they are shriveled about 45 minutes.

In a large pot, heat the butter and remaining olive oil over medium heat. Saute garlic and onion until soft. Add wine, canned tomatoes with juices, broth, thyme and roasted tomatoes including liquid.

Bring to a boil. Reduce the heat and simmer for approx. 40 min. Turn burner off and let cool for 10-15 minutes. Using a food processor or blender, puree the soup until smooth. Return to the pot and stir in the cream. Turn burner back on and let soup warm up, but do not let boil.

Add salt and pepper as needed. If the soup seems too acidic due to the tomatoes (depending on season) you may balance the acidity with a pinch of sugar. Garnish with truffle oil, crème fraiche or grilled cheese croutons.