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# Roasted Tomato Bisque

*Emphasis Restaurant - Sarasota, FL*

*Sarasota's Chef Du Jour - 1992*

Servings: 6

**2 pounds Roma tomatoes, halved**

**2 tablespoons salt**

**1/2 cup extra virgin olive oil**

**1 teaspoon crushed red pepper**

**1 tablespoon dry basil**

**2 tablespoons crushed garlic**

**1 small onion, minced**

**3 cups chicken stock**

**2 cups heavy cream**

In a bowl, combine the Roma tomatoes, salt, olive oil, red pepper, basil, garlic and onion. Mix well. Marinate for three hours at room temperature.

Cook the tomato mixture in a slow (200 degree) oven for one hour.

Puree' in a food processor until smooth.

In a large saucepan, add the puree' to the chicken stock and heavy cream. Simmer for 30 minutes.

Garnish with chopped fresh basil.

Serve.

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 480 Calories; 48g Fat (88.5% calories from fat); 3g Protein; 11g Carbohydrate; 2g Dietary Fiber; 109mg Cholesterol; 3248mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Non-Fat Milk; 9 1/2 Fat.*