Caramelized Tomato Soup

Makes 6 servings

From Dishing Up Maryland; contributed by “A Cook’s Café”

3 ½ lbs. fresh tomatoes, cut into quarters, reserving the juice

1 ½ tbsp. brown sugar

4 Tbsp. unsalted butter

1 small onion, minced

3 Tbsp. tomato paste

Allspice

2 Tbsp. all-purpose flour

2 ½ c. chicken stock or vegetable stock

2 Tbsp. dry sherry

Cayenne pepper

1. Preheat oven to 350 degrees F. Line a rimmed baking sheet with foil. Spread the tomatoes in a single layer on the foil and sprinkle them evenly with brown sugar. Bake until the tomatoes begin to caramelize, about 30 minutes. Remove from the oven and let them cool slightly.
2. Melt the butter in a large saucepan over medium heat, until foaming. Add the onion, tomato paste, and a pinch of allspice. Reduce the heat to low and cook, stirring occasionally, until the onions are softened, about 10 minutes. Add the flour and cook, stirring constantly, until thoroughly combined. Gradually add the chicken stock, and then stir in the roasted tomatoes and the reserved tomato juice, if any. Cover and heat to a low simmer until thickened (soup will only thicken when very hot).
3. Blend soup with an immersion blender, and then strain through a mesh strainer. Stir in the sherry and cayenne, to taste. Serve immediately with crusty bread.