

EAT LOCAL FIRST

Two-ton Tomato Soup with Basil Pesto*

**Recipes provided by Chef Mataio Gillis, Bellingham Public Schools*

2-3 TBSP Olive Oil or Blend Oil	2 Cups water
1 medium Onion, diced	Herbs: 3 stems Rosemary, ½ bunch Italian Parsley, 5 sprigs Thyme, 2-3 Bay Leaves
2 lg. Carrots, diced	
3 stalks of Celery, diced (or sub fennel)	1 TBSP Balsamic Vinegar
2-3 cloves Fresh Garlic, minced	1 TBSP Red Wine Vinegar
1 (6oz.) can Tomato Paste	Up to 1TBSP Honey or Agave to taste
3.5# Fresh Tomatoes, pureed (can also be roasted and preserved in freezer for winter soup)	1 TBSP Kosher Salt
	1/8 tsp Black pepper—freshly ground
	Chili Flake—pinch / to taste

In large soup pot, sauté onion, carrots and celery in olive oil until onions are translucent—5-10 minutes. Meanwhile, in a separate pan, bring 2 cups water to a simmer. Add the fresh herbs to the water, turn off the heat and allow them to steep for 10 minutes. When onions are translucent, add garlic to the vegetables and sauté an additional 5 minutes or until fragrant. Add the tomato paste and tomato puree to the vegetables and combine well. Separately, strain the herbs from the water, being sure to reserve the water. Add the herb water to the soup pot and use an immersion blender to safely incorporate the ingredients and puree the vegetables. Add the vinegars and spices in small quantities to the soup and taste until the desired flavor is achieved. Serve with garnish of basil pesto stirred in (see recipe below).

Basil Pesto for soup garnish

4 oz. Basil, stems removed	1/8 tsp of Salt
½ to 1 Cup Olive Oil	Pinch of Black Pepper—freshly ground
4 oz. Baby Spinach	Pinch of Chili Flake
4 oz. Artichoke Hearts	1 TBSP Lemon Juice (approx. half a lemon)
¾ Cup Parmesan Cheese	1-2 TBSP Water
1 lg. clove Garlic	

Use a food processor to puree garlic, then add basil, spinach, artichoke hearts, parmesan cheese, and pulse while pouring olive oil slowly to desired consistency. Add spices and lemon juice and pulse to incorporate. Then adjust the final consistency with water to desired thickness. Swirl into Two-Ton Tomato Soup for service. Also, it's delicious on a grilled cheese sandwich to accompany your soup!