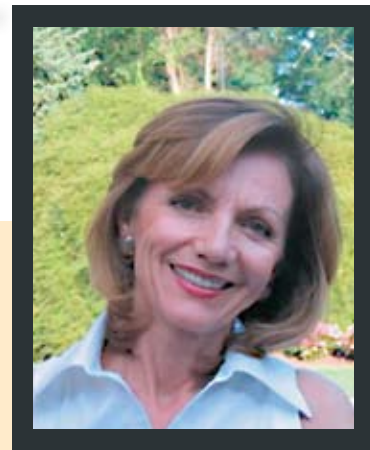


# *In the Galley with Trudy*



## *Roasted Tomato Soup*

4 ripe tomatoes  
1 clove garlic, sliced  
fresh basil  
olive oil  
1 onion, chopped

1 potato, chopped  
1 pint chicken stock  
2 Tbs tomato purée  
salt & pepper

Cut the tomatoes in half and place on a roasting tray. Inside each, place a sliver of garlic and a piece of basil. Then salt and pepper the tomato lightly and drizzle with olive oil. Roast for 30 minutes at 400° F.

Sauté the onion and potato for 10 minutes, then add the stock and purée. Simmer until the vegetables are cooked.

When the tomatoes are cool, remove their skins and add the tomatoes to the soup. Cook until the tomatoes break apart. Add salt and pepper to taste. •