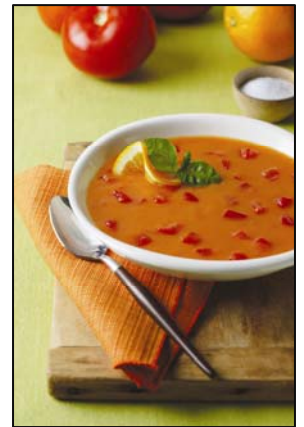


Florida Tomato Orange Soup

Steven Barnhart, Kendall College, Chicago, IL

Winning entry in 2004 Florida Tomato Committee Recipe Contest



<u>Ingredient</u>	<u>Quantity</u>
Fully ripened fresh Florida tomatoes	4-3/4 pounds, divided
Unsalted butter	3 ounces
Diced Onions	12 ounces
Minced garlic	3 cloves
All-purpose Flour	3 ounces
Chicken stock or broth	1 quart
Orange juice	1 cup
Sugar	1/4 teaspoon
Salt	To taste
Ground black pepper	To taste
Hot pepper sauce	To taste

1. Peel and seed tomatoes. Cut 3-3/4 pounds into large dice; cut the remaining tomatoes into small dice; set aside.
2. In a large saucepan, over medium heat, melt butter. Add onions and garlic; cook until tender but not browned. Stir in flour and cook for 2 minutes longer.
3. Stir in large-dice tomatoes, stock and orange juice. Bring mixture to a boil; reduce heat and simmer until tomatoes are very soft, about 15 minutes.
4. Remove saucepan from heat. Using an immersion blender, blend soup until smooth.
5. Stir in small-dice tomatoes and sugar. Season to taste with salt, black pepper and hot pepper sauce. Return to heat and simmer to blend flavors, about 5 minutes. Serve garnished with thinly sliced orange and basil leaf, if desired.

YIELD: 3 quarts, 12 portions