

## Corban's Tomato Soup

Fresh or frozen tomatoes (we fill a 9 by 12 baking pan with roma and cherry tomatoes.) If frozen cook at 400 degrees for 20 minutes. While baking, sauté the following vegetables on medium heat until soft: 1 pepper, 1 sweet onion, 2 celery stalks and 3 cloves of garlic. Include the following seasonings while sautéing (to taste): salt, sage, paprika, Italian seasoning. Once soft, add cooked tomatoes and veggies to a blender. Blend until desired soup consistency. Put soup in a large pot and simmer with half a stick of butter and 1 bay leaf. Add chicken broth if you would like a more soupy soup. Simmer for about 20 min. Serve with yogurt (for Mom) or cream (Corban's recommendation) and toast and cheese. Or non dairy alternatives if necessary.

Enjoy!!