

Roasted Tomato Corn Soup

Makes approx. 8 cups

- 3 large ears fresh corn
- 6 large tomatoes, cut in 1/8's
- 1/4 c olive oil
- 4 slices thick cut bacon, cooked & coarsely chopped
- 1 sweet onion, chopped
- 3 cloves garlic, minced
- 1 Tbsp smoked paprika
- 1 tsp cumin
- 1/2 tsp chili powder
- 2 tsp fresh basil, chopped
- 1 tsp salt
- 1 tsp fresh ground black pepper
- 4 cups chicken stock

Preheat oven to 400°F.

Slice kernels off the corn cobs. Place corn and cut tomatoes on a baking sheet. Drizzle with olive oil. Roast 30 – 45 minutes, until tender and slightly browned. If necessary, use a baster to remove excess liquid to allow browning. (Save liquid.) Add garlic and roast another 15 minutes. Set aside. Reserve some corn kernels for garnish.

Saute onion in olive oil in a large stockpot until tender. Stir in seasonings. Cook 2 minutes. Add broth and roasted vegetables with juice. Simmer 20 minutes, stirring occasionally. Blend with an immersion blender until smooth. Stir in bacon pieces. Ladle into soup bowls and garnish with corn kernels and basil leaves.

