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Tomato Consommé

I admit it, I took the easy way out this time. As much as I love soups and really wanted to go all out, I'm preparing to travel to California to serve 40-50 people on Sunday (family, including a group from Canada who I can't wait to see) and then another 20 the next Friday (a friend went back to school and just graduated) so I have a lot of prep to do and just didn't have the time to properly devote to it. I used Jamie Oliver's simplified version requiring only that you strain the ingredients. I so apologize to Peta who prepared such

wonderful instructions and I promise I will use them soon!

Peta, of the blog Peta Eats, was our lovely hostess for the Daring Cook's September 2011 challenge, "Stock to Soup to Consommé". We were taught the meaning between the three dishes, how to make a crystal clear Consommé if we so chose to do so, and encouraged to share our own delicious soup recipes!

So here's what I did:

Ingredients:

2 lbs tomatoes chopped

4 garlic cloves

1/4 cup basil leaves torn

1/2 small red onion

1/2 teaspoon salt

Chives or basil for garnish

Procedure:

Place all the ingredients in a bowl and blend until completely smooth with a hand or regular blender or food processor until very smooth.



Processed Ingredients

line a strainer with several layers of cheesecloth and/or coffee filters. (I used both as the cheesecloth seemed like it was going to be too open.



Drain the Ingredients

Place in the refrigerator and let drain for 4-6 hours. Discard the solids (or use them in another soup or sauce) and serve the liquid garnished with some chives, basil or other herb of your choice.

It was surprisingly flavorful and makes a great summer dish. Thanks again to Petra for the great ideas!