



Featuring ingredients from these market vendors:

Argyle Cheese Farmer

Battenkill Valley Creamery

Homestead Artisans at Longview Farm

Mrs. London's

Murray Hollow Bakers

Shushan Valley Hydro Farm

Creamy Tomato Soup

*(Serves 6. From start to finish, this soup takes only 35 minutes to prepare. Ingredients marked * are available at Saratoga Farmers' Market.)*

What to use

2 tbsp olive oil
1 onion *
2 cloves garlic *
3 large stalks fresh Shushan Select basil *
1 sprig of fresh Shushan Select thyme *
1 bay leaf
2½ tsp tomato paste
2 lbs. ripe Shushan Select tomatoes cored cut into quarters
Pinch of sugar
1 cup chicken stock (either purchased or homemade from market soup chickens *)
⅓ cup Battenkill Valley Creamery heavy cream *
Parmesan cheese from Longview Farm, grated *
Croutons made from Mrs. London's or Murray Hollow bread *

How to make it

Separate the basil leaves from the stems, cut into a chiffonade (very thin slices across the leaves) and reserve. Slice the onions and mince the garlic and basil stalks.

Heat the olive oil in large pan. Cook the onion 3 minutes, then add the minced garlic and basil stalks, along with the thyme, bay leaf, tomato paste, and fresh tomatoes.

Season with salt, pepper and sugar, pour in chicken stock, bring to boil cover, and simmer for 15 minutes.

Discard the bay leaf and puree the rest of the soup. Add the heavy cream and reheat but do not boil.

Serve in warmed bowls, and top with basil and cheese, and optional croutons.