

The Soup:

3/4 cup roughly chopped tomatoes
15 ounces organic tomato sauce
3 - 4 cups vegetable or chicken broth
3/4 cup roughly diced onion
1/2 cup roughly diced red bell pepper
1/2 cup roughly diced carrot
1/4 - 1/2 cup half n' half
1 teaspoon dried parsley
1 tablespoon roughly sliced garlic
salt & pepper to taste

Optional:

1/4 teaspoon crushed red pepper flakes
sugar (about a teaspoon - if your tomatoes are tart)

The Sandwich:

2 slices (per sandwich) bread (Betty used a whole grain wheat)
1/2 - 3/4 cup (per sandwich) shredded cheeses (Betty used Cheddar, Monterey Jack, Pecorino Romano and Parmesan)
olive oil
heavy skillet to set on top of sandwich, on top of grill (If you don't have a grill or grill pan, use 2 skillets.)

**Directions:**

1. Saute red bell pepper, carrots and onion seasoned with salt & pepper over medium heat.
2. Add parsley and garlic (and crushed red pepper flakes if desired).
3. Add chopped tomatoes and 1 cup broth. Allow to gently boil for 5 minutes.
4. Stir in can of tomato sauce and simmer for another 5 minutes.
5. Ladle mixture into blender and puree until smooth. Add up to 1 more cup of broth while pureeing.

6. Return puree to pot over medium-low heat.
7. Stir in additional 1/2 - 1 cup broth and 1/4 - 1/2 cup cream. Taste and adjust salt. If tart, add 1 tsp. sugar. Keep hot (on low, stirring occasionally) while grilling sandwiches.
8. Brush bread slices with olive oil.
9. Top with shredded cheeses and place on a medium-high grill.
10. Place a heavy skillet or saucepan on top of sandwich.
11. Rotate sandwich on grill for prettiest grill-marks.
12. Grill until golden and crisp and the cheese is melted inside.
13. Serve grilled cheese with tomato soup.

And of course, Betty loves a dollop of sour cream or a little shredded cheese on top.
Makes about 5 cups soup.