

# Tomato Soup & Grilled Cheese Sandwiches

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



This tomato soup is a great recipe to make on those cold, rainy days! Add an ooey gooey grilled cheese sandwich, and you have a perfect lunch or dinner!

**Serves 4**

## Ingredients

### **Soup:**

3/8 cup olive oil  
2 ½ lbs tomatoes (about 8 medium)  
1 medium onion  
3 garlic cloves  
¾ tsp salt  
1 ½ Tablespoons tomato paste  
12 basil leaves  
2 cups chicken broth  
2 Tbsp Half & Half, optional

### **Sandwiches:**

8 slices potato sandwich bread  
Softened butter, for spreading  
8 slices sharp cheddar cheese  
8 slices provolone cheese

## Directions

For the soup: Preheat oven to 425°F. Pour oil onto a baking sheet. Slice tomatoes in half, and arrange on baking sheet, cut side down. Cut onion into eighths, and place on baking sheet. Peel garlic cloves, but leave whole, and place on baking sheet. Roast in the preheated oven for 35 minutes, until tomatoes are blistered and onions and garlic are soft.

Transfer all roasted vegetables to a pot, then scrape all leftover oil into the pot. Add the salt, tomato paste, and basil leaves. Puree with an immersion blender (or blend in a blender) until no chunks are present. Add chicken broth and puree until smooth. Transfer the pot to the stove and heat over medium heat just until it comes to a boil, stirring occasionally. Add salt and pepper to taste. Stir in Half & Half if using.

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## Directions Continued...

For the sandwiches: Butter one side of each piece of bread with softened butter. Heat a nonstick skillet on medium heat. Place one piece of bread in the skillet, buttered side down. Top with 2 slices sharp cheddar and 2 slices provolone. Top with another piece of bread, buttered side up. Cook sandwich 3-4 minutes, until the bread is golden brown. Flip sandwich, and cook 3-4 more minutes, until bread is toasted and cheese is melted. Slice in half and serve immediately.

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