BEST TOMATO SOUP

3 lbs tomatoes, quartered if large
1 onion, roughly chopped
olive
salt

Sweat tomatoes, chopped onion, and olive oil on low heat for about 45 minutes to an hour, stirring now and then. Cool tomatoes, then puree in batches in a blender to get the mixture as smooth as possible.

Over a clean pot, strain the tomatoes through a fairly fine mesh strainer, pushing the solids down on the mesh to extract all the essence. Heat the soup and add a teaspoon of salt and taste--add more salt if necessary. Top with fresh basil, yoghurt, mascarpone cheese, or grated Parmesan.

From "Summer Tomatoes" class
Elaine Corn, instructor, Napa Valley College