



PACIFIC COAST  
FARMERS' MARKET  
ASSOCIATION

PCFMA.ORG

## MOM'S ROASTED TOMATO SOUP



As the weather and market offerings change, it's time to embrace **soup season!** As author Kate DiCamillo wisely said, "There ain't no point in making soup unless others eat it." Inspired to share the warmth and labor of a big bowl of soup with our farmers' market community, we pooled recipes and bonded over our bowls. PCFMA presents: **Soup-A-Palooza 2025**—a collection of staff soup recipes and the stories behind them

This recipe is courtesy of Johanna, one of our talented Marketing Specialists. Here's what she shared along with the recipe:

A simple staple for soup season, this recipe has been a family favorite for years. Made almost entirely out of roasted farmers' market tomatoes, it proves that fresh produce doesn't need anything extra to shine. Just pure, comforting flavor without any tricks or frills."



00 HR 00 MINS



Serves 4-6



Featuring

[Three Brothers](#)

## INGREDIENTS

- 6 large tomatoes (5 pounds, 3/4 to 1 pound each total), cored
- 4 cloves garlic, unpeeled
- 1 tablespoon olive oil
- 2 teaspoons kosher salt
- 1/4 cup water, optional
- Freshly ground black pepper, to taste
- 2 tablespoons chopped fresh mint
- 3 tablespoons snipped or finely chopped fresh chives
- 1 cup heavy cream, optional

## METHOD

Preheat oven to 500°F and position rack in the center. Arrange tomatoes and garlic in a shallow roasting pan (about 12 x 8 x 1-1/2 inch). Add olive oil, rubbing it over the tomatoes, garlic, and the bottom of the pan. Sprinkle lightly with salt. Roast for 15 minutes, then turn the tomatoes over. If the pan looks dry or garlic is browning too quickly, add water. Roast for another 10 minutes.

Remove the pan from the oven. Place a food mill fitted with a fine mesh over a large bowl and pour in the roasted tomatoes, garlic, and all the juices. Strain garlic, tomatoes, and juice through the mill. Be sure to strain through all the juices at the end. Add pepper to taste.

Serve warm, or for the chilled summer version: Let soup cool to room temperature, then refrigerate until chilled. Stir in mint, chives, and cream (if using). Mix well and serve cold.