



Taste and Savor

1 Quick Recipe:

Smoky Tomato Soup

2 (29 OZ) Large Cans Fire Roasted Tomatoes
 1/3 Cup Extra Virgin Olive Oil
 1 Large Yellow Onion, chopped
 1/2 Tsp Sea Salt
 1/2 Tsp Freshly Ground Black Pepper, to taste
 1 TB Smoked Paprika
 5 Cloves Garlic, Grated
 1 Cup Dry Rosé Wine, (or additional cup broth)
 2 Cups Veggie or Chicken Broth
 3 TB Chopped Tarragon
 2 TB Sherry Vinegar
 *Roasted Parsnip and Carrot Croutons

Heat oil in a large sauté pan over medium-high heat. Add the onion, sea salt, pepper and smoked paprika and cook until soft, then add the garlic. Add the wine, tomatoes, stock, salt, and pepper, and bring to a boil. Reduce heat to medium, cook until tomatoes break down and soup is slightly thick, 45-60 minutes. Stir in the chopped tarragon

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



and sherry vinegar. Use an immersion blender to puree the soup. Serve topped with croutons.

2 Kitchen Scoop

Roasted Parsnip and Carrot Croutons

2 Large Parsnips
 2 Large Carrots
 Sea Salt and Freshly Ground Pepper
 2 TB Extra Virgin Olive Oil
 1 TB Finely Chopped Tarragon
 Preheat the oven to 400F. Cut your

parsnips and carrots into 1/2" cubes. Toss with the olive oil, sprinkle with salt and pepper and place on a sheet tray. Slide into the oven and roast for 20 minutes or until croutons are crispy brown. Remove and toss with the tarragon.

3 Clever Idea

Sweet and fresh smelling, tarragon is a herb that we don't use much in the United States. I use it here to compliment the sweetness of the tomatoes. Give it a try in your tartar sauce, or add it to your favorite vinaigrette along with a teaspoon of honey to create a delicious and complex dressing,

4 Cheers!

The Fifth Empire Destino
Vinho Verde Rosé
Minho, Portugal
About \$18

Did you know that Rosé is an excellent wine pairing for tomatoes? Yes! Next time you are serving up a tomato-forward dish - try a Rosé. Even in the winter Rosé's rich and fruity aroma and flavors will lift and compliment tomatoes. This fruity, rich pink wine from Northern Portugal is made with a blend of indigenous grapes like Espadeiro, Souzao, and Borracal.