

Roasted Tomato Bisque

3 lb roma tomatoes
Olive Oil
Salt
1 head of garlic
1 can vegetable broth
1 tsp liquid smoke
Water
½ cup soy creamer

Slice 3 lbs of roma tomatoes lengthwise and place sliced side down in a very large roasting pan. Drizzle with olive oil and season with salt. Also put on the pan a whole, unpeeled head of garlic. Roast a 450 for 30-45 minutes, or until skins are charred. Take out and let cool. Take off charred tomato skins and toss (I leave them on, but I like a very smoky flavor). Put the tomatoes in blender, and squeeze the garlic in also — all of it. Then add a can of vegetable broth, some liquid smoke (about a tsp.) some water, and about 1/2 cup of soy creamer. Blend till smooth. Reheat on stove. Thin as desired with soy creamer and veggie broth and keep adjusting the seasoning till you get it right.

Source: Kerriweems.com - <http://kerriweems.com/2009/01/06/how-i-fast-part-1/>