

## Ingredients:

- 6 lbs. end of season tomatoes
- 2 c. loosely packed leaves and stems from garden grown celery chopped
- 1 small keeper onion chopped
- 1 c. leeks chopped
- 2 tbs. butter
- 2 tbs. fresh thyme chopped
- 1 pint whipping cream or half and half



MACKEREL SKY

## Harvest Tomato Soup

Stem tomatoes. Place stem side down in roasting pan and roast at 450 degrees until blackened on top. Saute celery, onion, leeks in butter until soft. Puree all ingredients together. Add salt and pepper to taste. Warm, adding thyme.