

Spicy Roasted Tomato and Corn Soup

Adapted from Adrianna Adarme's recipe on the PBS food blog, [Fresh Taste](#).

Serves 4

4 ripe but firm heirloom or beefsteak tomatoes, sliced into $\frac{3}{4}$ inch thick slices
2 teaspoons olive oil
 $\frac{1}{2}$ teaspoon Kosher salt
 $\frac{1}{4}$ teaspoon freshly ground black pepper
3 ears of fresh corn, kernels removed, (Save the cobs to put in the soup while simmering)
1 tablespoon olive oil
2 shallots, minced
1 jalapeno pepper seeds and ribs discarded, finely diced
 $\frac{1}{2}$ teaspoon Kosher salt
2 garlic cloves, minced
1 teaspoon ancho chile powder
 $\frac{1}{2}$ teaspoon smoked paprika
 $\frac{1}{2}$ teaspoon ground cumin
 $\frac{1}{4}$ teaspoon ground cayenne pepper
2 $\frac{1}{2}$ - 3 cups vegetable stock
1 ear corn, kernels removed, for garnish
1 teaspoon olive oil
2 tablespoons sour cream, for garnish (optional)
8 large basil leaves, cut into julienne, for garnish

1. Preheat oven to 375°F. Line 2 rimmed baking sheets with parchment paper. On the first baking sheet, spread out sliced tomatoes in a single layer, drizzle with the olive oil and sprinkle with salt and pepper. On the second baking sheet, spread the corn kernels out into a single layer. Place baking sheets in oven and roast for 15 minutes. Remove corn and set aside to cool. Continue roasting tomatoes for another 25 minutes.
2. Meanwhile, in a medium pot or Dutch oven, set over medium heat, add a tablespoon of olive oil. When the oil glistens and is hot, add the shallots, jalapeno pepper, and a $\frac{1}{2}$ teaspoon of salt; cook for 3 to 5 minutes, until the shallots are translucent and the peppers have softened. Add the minced garlic, ancho chile powder, smoked paprika, cumin and cayenne pepper; cook for an additional minute, until very fragrant.
3. Add the roasted tomatoes, roasted corn and corncobs to the pot with the shallot mixture. Pour in 2 $\frac{1}{2}$ cups of the vegetable broth, cover the pot and simmer for about 15 minutes.

4. Remove corncobs and discard. Add the soup to a blender, in 3 batches, blend until very smooth, about 2 to 3 minutes per batch. Run the soup through a fine mesh strainer. Transfer the blended soup back to the pot and warm over low heat. Add additional ½ cup of stock if you want a thinner soup. Taste to see if you think it needs more salt or pepper.

5. For the garnish, heat 1 teaspoon olive oil in a small skillet over medium heat. Add corn kernels and sauté until lightly golden, about 3-4 minutes. Divide the soup amongst bowls. Top with a drizzle of sour cream, sautéed corn kernels and julienned basil.