Cream of Tomato Soup (Vegan)
Serves 20

Ingredients
8 Lbs Eggplant
12 oz Extra virgin olive oil
4 ea Spanish Onion Large
8 Cloves (minced) Garlic
2 Tbsp Ground Cumin
2 tsp Cayenne powder
1 Gal Vegetable Broth
4 (14.5oz) cans Diced Tomatoes (can)
1 cup Raisins
2oz Lemon Juice
4oz (minced) Cilantro
To Taste Salt and Pepper

1. First large dice onions, and mince garlic and cilantro. Also preheat oven to 350 degrees. Then add 6 oz olive oil to pot and saute onions, garlic, cumin, and cayenne with a little salt and pepper until brown.

2. Add diced tomatoes, vegetable broth, and cilantro and let simmer.

3. Large dice eggplant, then sprinkle with salt, pepper, and remaining olive oil and lay on sheet trays being sure to not over crowd. Bake eggplant for 10-15 min or until brown.

4. Now add raisins to the pot to reconstitute. Then add the now baked eggplant and let the flavors meld for 5 min while you salt and pepper to taste.

5. Now blend the soup until a creamy uniform consistency is achieved, then check salt level and serve.

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