



My Tomato Soup and Grilled Cheese Croutons

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Soups

cook 50 min **makes** 4 to 6 servings **source** Foodnetwork.com

INGREDIENTS

3 tablespoons good olive oil

3 cups yellow onions, chopped (2 onions)

1 tablespoon minced garlic (3 cloves)

4 cups chicken stock, preferably homemade

1 (28-ounce) can crushed tomatoes, preferably San Marzano

Large pinch of saffron threads

Kosher salt and freshly ground black pepper

1/2 cup orzo

1/2 cup heavy cream

Grilled Cheese Croutons, recipe follows

Grilled Cheese Croutons

4 (1/2-inch-thick) slices country white bread

2 tablespoons unsalted butter, melted

4 ounces Gruyere cheese, grated

DIRECTIONS

In a large pot or Dutch oven such as Le Creuset, heat the olive oil over medium heat. Add the onions and cook over medium-low heat for 15 minutes, stirring occasionally, until golden brown. Add the garlic and cook for 1 more minute. Stir in the chicken stock, tomatoes, saffron, 1 tablespoon salt and 1 teaspoon pepper. Bring the soup to a boil, then lower the heat and simmer for 15 minutes.

Meanwhile, fill a medium pot with water, add 2 teaspoons salt and bring to a boil. Add the orzo and cook for 7 minutes. (It will finish cooking in the soup.) Drain the orzo and add it to the soup. Stir in the cream, return the soup to a simmer and cook for 10 more minutes, stirring frequently.

Serve hot with Grilled Cheese Croutons scattered on top.

Heat a panini grill. Place the four slices of bread on a cutting board and brush lightly with the melted butter, being sure to butter the corners. Turn the slices over and pile Gruyere on two of the slices. Place the remaining two slices of bread on top of the Gruyere, buttered sides up.

Grill the sandwiches on the panini grill for about 5 minutes, until nicely browned. Place on a cutting board, allow to rest for 1 minute and cut into 1-inch cubes.