

salt and freshly ground pepper to taste. Bring just to a boil, 2 to 3 minutes. Serve at once over hot angel-hair pasta.

Finally, cooks who long for an old-fashioned tomato soup will love today's featured harvest tomato soup, which is reminiscent of old-time stewed tomatoes. It's topped with homemade garlic croutons and a sprinkling of crumbled feta cheese. With a green salad, the soup is a satisfying main dish. The soup can be made in advance, refrigerated and gently reheated. Its flavor is best when home-grown tomatoes are in season. **W**

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Harvest tomato soup

- 3 tablespoons chopped shallots***
- 1/2 cup grated, peeled carrot**
- 1/2 cup chopped green pepper**
- 1 cup thin bias-cut slices of celery**
- 4 tablespoons unsalted butter**
- 1 can (49.5 ounces) chicken broth (divided)**
- 4 cups fresh tomatoes, peeled, seeded and diced into 1/4-inch cubes**
- 1/4 teaspoon crumbled leaf oregano or 3/4 teaspoon fresh minced oregano**
- 1/2 teaspoon salt**
- 1/4 teaspoon freshly ground black pepper**
- 1 tablespoon sugar**
- 4 tablespoons flour**
- 1/4 loaf French or Italian bread**
- 1 small clove garlic, halved**
- 2 tablespoons olive oil**
- 3 ounces crumbled feta cheese (optional)**

Don't thicken so much -



Harvest tomato soup calls for garden vegetables such as shallots, carrot and green pepper.

In 10-inch-diameter skillet, saute shallots, carrot, pepper and celery in butter until vegetables are tender/crisp, 2 to 3 minutes. Stir in 4 cups of the broth, tomatoes, oregano, salt, pepper and sugar; bring mixture to a boil. Reduce heat to simmer; cook about 20 minutes.

In medium mixing bowl, whisk together flour and remaining chicken broth. Slowly whisk into tomato mixture in skillet. Cook, stirring, until mixture thickens, 2 to 3 minutes.

Make croutons by cutting bread into 1/4-inch

slices; rub surface of each bread slice with cut side of garlic. Cut bread into 1/4-inch squares.

Heat olive oil in large skillet over medium heat. Add croutons all at once and saute, stirring until evenly toasted, about 5 minutes. Drain on double layer of paper toweling.

Ladle soup into serving bowls, sprinkle with feta cheese and top with croutons. Makes 6 servings.

**Note:* For shallots, you may substitute 3 tablespoons minced onion with 1 small clove minced garlic.