



## SMOKED TOMATO SOUP WITH NUESKE'S SAUSAGES AND FLATHAUS CHEESE STRAW CROUTONS



### Nueske's Applewood Smoked Landjaeger & Flathaus's Chipotle Cheese Straws Sausages

*Applewood Smoked Landjaeger Sausages:* Super lean cuts of pork and beef are coarsely ground and blended with just the right amount of fresh cracked black pepper to give this slightly chewy traditional German snack its fabulous Old World flavor.

*Chipotle Cheese Straws:* Based on the owner's great grandmother's family recipe, these all natural cheese straws are made with aged sharp cheddar with a tiny kiss of chipotle that will keep you coming back for more.



### Ingredients

Serves 6 – 8

- ◆ 13 vine ripened tomatoes, (or 16 plum) cored and tops sliced off
- ◆ 1/4 cup plus 4 tbsp olive oil, divided
- ◆ 2.25 cups diced leeks (white and light green parts), split in half, washed thoroughly & dried
- ◆ 1 heaping cup chopped yellow onions
- ◆ 1 cup dry red wine
- ◆ 2 thick slices smoked bacon, diced
- ◆ 5 large garlic cloves, minced
- ◆ 2 tsp. fine sea salt
- ◆ 1 tbsp. red wine vinegar
- ◆ 1/4 tsp black pepper
- ◆ 1/4 tsp cayenne pepper
- ◆ 1/3 cup chopped fresh parsley
- ◆ 2 Nueske's Applewood Smoked Landjaeger Sausages, diced
- ◆ 12 Flathaus Cheddar Cheese Straws, each broken into 3 pieces

### Instructions

1. Preheat the grill to medium. Arrange the tomatoes in an aluminum pan. Sprinkle the cut tops with 4 tablespoons of the olive oil, some salt and fresh ground pepper. Cover with heavy-duty aluminum foil and grill for 20 minutes. Remove from grill, uncover and cool for 15 minutes. Remove and discard the tomato skins.
  2. Meanwhile, place 1/4 cup of the olive oil, as well as the leeks, onions, and bacon in a soup pot. Cook over medium-high heat, stirring frequently, for 10 minutes. Crush or roughly chop the tomatoes. Add the tomatoes and all the juices and olive oil from the roasting pan, wine, garlic, salt, vinegar, pepper, and cayenne to the pot. Cook over medium heat for 15 minutes.
  3. Add the parsley. Use an immersion blender to puree the soup (or cool slightly and puree in a regular blender in small batches). Add the diced sausages and stir for 5 minutes to warm them up. Divide evenly among warm soup bowls and float cheddar cheese place a few croutons on top.
- \* Serve immediately with LOVE and Enjoy!

### Notes