

## Tomato Dill Bisque with Cheese Crisps

- 1 large Spanish onion, chopped
- 4 cloves garlic, minced
- 1 T olive oil
- 2 28 oz cans tomatoes
- 1 c tomato sauce
- 4 c broth
- 1/2 c chopped dill
- sea salt and freshly ground black pepper (optional)

Heat the olive oil in a large pot. Sauté onion and garlic on low heat, with the pot covered, for about 10 minutes until tender, but not brown. Add tomatoes, broth, sauce and dill. Bring to a boil. Simmer, covered for 30 minutes. Purée in a blender. Taste before seasoning with salt and pepper. Serve with **Cheese Crisps** or garnish with a dollop of sour cream, yogurt or tzatziki. Serves 8.

### Cheese Crisps

- 2 oz Parmigiano-Reggiano

Preheat the oven to 350F. Line a baking pan with parchment paper.

Grate 1 ounce of the Parmigiano finely and then another ounce of long shreds. Combine them. Form heaping tablespoons of the grated Parmigiano on the parchment papers. Bake for about 4 minutes or until golden.