














Smoked Tomato Bisque

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  2 lbs Diced Canned Tomatoes, smoked
-  1 lb Tomato Puree
-  2 ½ cups Chicken Stock
-  1 quart Heavy Cream
-  2 tbsp Granulated Garlic
-  2 tbsp Thyme, chopped
-  ¾ cup Sugar
-  ½ cup Hot Sauce (liquid such as Tabasco)
-  2 lbs Gourmet Tomatoes, smoked
-  Salt and Pepper
-  Roux
-  4 ounces Butter
-  4 ounces Flour



Directions

1. Smoke all the tomatoes for approximately 2 hours.
2. In a pot, heat the chicken stock, garlic, thyme, sugar, hot sauce, and tomatoes.
3. Using a hand blender, puree the soup until smooth
4. Add heavy cream, roux, and simmer. Adjust seasoning if necessary.

