

Tomato Soup with Grilled Cheese Croutons

1/2 oz fresh chives

6 oz mascarpone cheese

16 oz can tomato sauce

4 ciabatta rolls

4.5 oz fontina

2 cloves garlic

butter

kosher salt & ground pepper

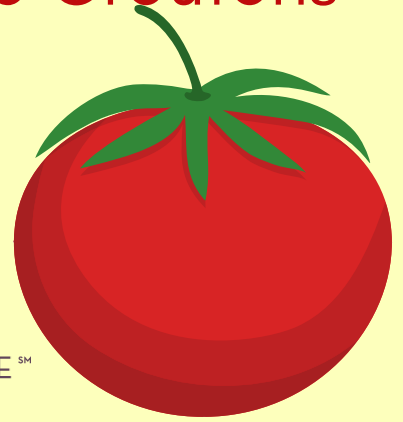
all-purpose flour

olive oil

sugar



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Peel and finely grate 2 tsp garlic. Thinly slice all of the fontina. Split rolls, if necessary. Divide cheese between 4 of the cut sides of bread and sandwich with remaining bread slices.

Heat 2 Tb each oil and butter in a medium pot over medium-high. Add grated garlic and cook until fragrant, but not brown, about 30 seconds. Add 2 Tb flour and cook, whisking constantly, 30 seconds.

Stir in tomato sauce, 2 1/2 cups water, 2 tsp sugar, and a generous pinch each salt and pepper. Bring to a boil, then reduce heat to medium-low and simmer until slightly thickened and flavors have melded, about 5 minutes. Remove from heat; stir in mascarpone. Season to taste with salt and pepper. Cover to keep warm.

Meanwhile, heat 2 Tb each butter and oil in a medium skillet over medium. When butter is melted, add sandwiches to skillet; press down with a second heavy skillet. Cook until cheese starts to soften and sandwiches are golden brown on the bottom, about 3 minutes. Flip and cook, pressing down with skillet on other side until golden brown, 3 minutes.

Cut sandwiches into 1-inch croutons. Thinly slice chives. Serve tomato soup with grilled cheese croutons; sprinkle as much chives as you'd like on top.