

## Chef from the Hood Recipes



**Chef:**  
**Chef Dave Huerls III, Executive Chef**

**Restaurant:**  
**Quail Inn at the Oakmont Golf Club**

**Recipe:** Dave's Roasted Eggplant & Tomato Soup!

### Ingredients:

2 large eggplant sliced 1/2" thick  
1 pound fresh Roma tomatoes quartered  
1/4 cup olive oil for tossing the cut, raw eggplant & tomatoes  
PLUS 1/4 cup olive oil for sauteing the onions & garlic  
salt & fresh ground pepper  
1 large sweet onion (like Vidalia or Maui) cut into small dice  
1 tablespoon minced garlic  
2 tablespoons chopped fresh thyme (or 1&1/2 teaspoons dried)  
4 cups (1 quart) chicken stock or broth  
1/2 cup heavy cream (optional ingredient to finish the dish)

.. My favorite recipes have a short list of ingredients  
.. and minimal prep work. They also take advantage  
.. of abundant seasonal produce. Chef Dave Huerls  
.. soup couldn't be more perfect! Easy enough to  
.. make while you putter in the kitchen; it warms up  
.. your home and your insides on these cooler and  
.. suddenly earlier evenings! Use the last of  
.. summer's tomatoes and some lovely local eggplant  
.. now at the peak of their season. Then pair this  
.. soup with a good local Pinot Noir or Iron Horse  
.. Sangiovese and some crusty toasted bread.  
.. Serves 6 to 8.

.. Preheat oven to 400°. Toss cut eggplant and  
.. tomatoes with 1/2 cup of olive oil. Place all in a  
.. single layer on oiled baking sheets. Season with  
.. salt and pepper and roast in oven until brown (30 to  
.. 45 minutes). After removing eggplant and tomatoes  
.. from oven, let cool a bit, then slice eggplant into 1  
.. inch pieces. In a medium size soup pot, sauté  
.. diced onions until translucent (3 to 4 minutes). Add  
.. the garlic and continue to sauté for another minute.  
.. Add roasted tomatoes, eggplant, herbs and broth to  
.. the pot. Simmer 15 minutes. Remove from stove  
.. and use a hand-held blender to puree soup right in  
.. the pot. You may use a food processor or regular  
.. blender to do this step, but puree hot soup in  
.. batches and return to soup pot as you go.  
.. IMPORTANT! Be very careful not to overfill your  
.. blender - hot liquids expand and could explode  
.. when blended! Taste soup and adjust seasoning.  
.. Just before serving, warm up the soup by stirring  
.. over low heat. Stir in the optional cream for added  
.. richness. Enjoy!