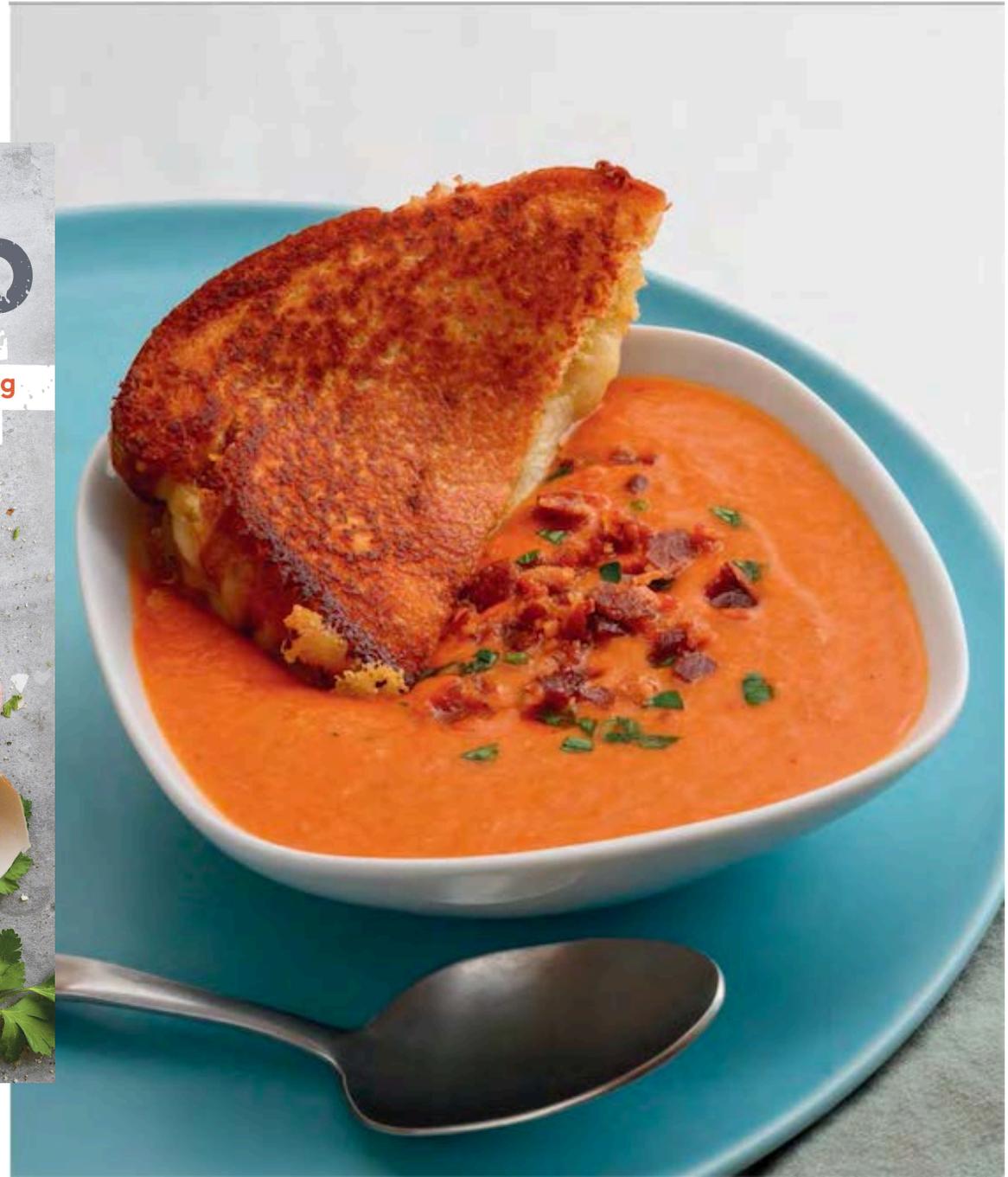




Gastronaut, author, and eight-time Guinness World Record holder Bob Blumer is best known as the creator and host of Food Network's award winning shows *Surreal Gourmet* and *Glutton for Punishment*, and host of *World's Weirdest Restaurants*. He has also written seven cookbooks in which he transforms ordinary ingredients into wow-inspiring dishes through simple cooking methods and whimsical presentations that have become his culinary trademark. His 7th book *Flavorbomb* has just been released. The *Toronto Sun* says "Blumer once again pushes boundaries, but in a way that encourages readers to let go of their own culinary hesitations to create simple meals built on layers of flavor."

Bob Blumer
Flavorbomb

A rogue guide to
making everything
taste better





Tomato-Bacon Bisque

by Bob Blumer

There are few things in life that can compete with the nostalgia of cream of tomato soup and a grilled cheese sandwich. But if anything can it's this deeply satisfying rustic bacon-infused tomato bisque. Add a grilled cheese sandwich with a complex, aromatic cheese and an extra-crispy crust, and you will be flooded with memories of your youth – as channeled through the sophisticated tasted of your adult life.

1 head Roasted garlic*

12 strips Best available bacon, sliced in ¼-inch 2

2 Tbsps Butter

1 small Yellow onion, diced

½ bulb Fennel, cored and chopped or 3 celery stalks, chopped

1 Carrot, chopped

3 Tbsp Flour

1 – 28 ounce Tomatoes (whole or chopped), ideally San Marzano

5 cups Best available chicken stock

1 Bouquet garni (6 springs fresh thyme and 2 bay leaves)

2 tsp Harissa

Salt and pepper

¼ - ½ cup Heavy cream (optional)

Parsley, to finish (optional)

1. In a large pot, cook the bacon until crispy. Remove the bacon and all but 2 tablespoons bacon fat. Reserve the bacon.
2. In a pot over medium-high heat, add the butter, onion, fennel, and carrot. Cook for about 8 minutes, stirring occasionally, or until the vegetables start to brown. Add the flour and stir constantly for 1 minute, allowing the flour to brown slightly. Add the tomatoes along with all their juices, the stock, all but 2 tablespoons of the bacon, and the bouquet garni. Simmer for 30 minutes.
3. Let the soup cool, remove bouquet garni, squeezing the juices back into the pot. Squeeze the roasted garlic cloves into the pot and add harissa.
4. Purée the soup in a blender until smooth. Season to taste with salt and pepper. The soup is plenty rich and creamy as is, but if you really want to go for the gusto, finish with cream or drizzle a bit overtop before serving.
5. Serve in warmed soup bowls. Crumble or chop the remaining bacon and sprinkle overtop. Finish with the parsley.

Roasted Garlic

Preheat toaster oven or oven to 400° F. Slice the pointy top of the garlic to expose the cloves. Set on a piece of aluminum foil. Drizzle with olive oil and wrap in the foil. Roaster until the cloves are lightly browned and tender, about 50 minutes. Reserve.