

Automotive Fine Art Studio Blog

Car art, personal stories, info and insights from the Automotive Fine Art Studio of "Reflections of Horsepower" a Michael Irvine. A true car guy, when he's not creating automotive paintings, Michael joins fellow enthusiasts in restoring and enjoying cars and traveling to events nationwide. Michael captures American muscle cars and sports cars in vibrant, incredibly detailed, surreal watercolor paintings. His car art hangs in homes, dens, offices, man caves and garages around the world.

MONDAY, JANUARY 30, 2012

Chef Tim Creehan's Incredible Soup

The weeks leading into the holidays are always busy — **Michael's car art** has become a popular Christmas gift for the car enthusiast! And being big on making wishes come true, we try our hardest to make sure that every order makes it under the tree in time for the big day.

Personally, it's a busy time too — we have a couple of kids, so gift planning and shopping is a must. As is attending school concerts and seasonal events. Every Christmas Eve we host a family/friend dinner. The tradition started years ago, before any of us had children, and before my parents moved cross country to be close to their first grand children.

In the early days, when there were only four of us, there was a lot of "accidental" successes and failures. But youth, friendship and wine, helped smooth it all out!

Over the last few years, it's become a matter of personal pride that the dinner is as wonderful and creative as possible. We never have the same exact meal twice. This last year was probably the best so far, with the addition of recipes created by our friend, and fellow car enthusiast, **Chef Tim Creehan**.

We met Chef Tim about 3 years ago at the Wing Car Reunion held at the **Wellborn MuscleCar Museum**. I purchased one of his cookbooks (pictured below), but in awe of his incredible talent, I was reluctant to try any of the recipes - feeling my attempts would fall short.

We saw Chef Tim at **Cuvée Bistro** in Destin, Florida last summer. In fact, we ate there every night of our stay. The food is amazing, the wine list is incredible, the staff are wonderful. If you're ever anywhere near the area, you have to stop by. Word of warning, make a reservation ... the place was packed every night.

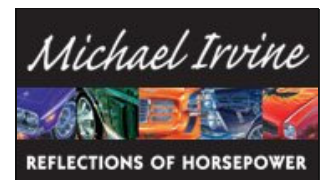
It was there that we first tried "Tim Creehan's Smoked Tomato Soup". Even our non veggie eating daughter loved it. With an assurance from Chef Tim that his recipes are simple to follow, because he uses fresh, simple ingredients, I threw caution to the wind. I followed the recipe exactly, and the result was perfect. Everyone loved it, asked for seconds and for the recipe!

I asked Tim if I could share it with others, and he gave me the go ahead. So, here it is. Do yourself a favor and give it a whirl. You won't be disappointed.

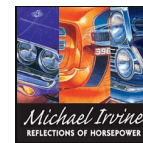


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- [Michael Irvine Studios Official Site](#)



ABOUT THE ARTIST



MICHAEL IRVINE | Car Artist

See car art including classic and muscle car art (Ford, Mopar, GM) Michael Irvine's gallery of automotive fine art paintings and prints. Contact Michael Irvine is one of North

America's premium automotive artists. Released his first limited edition prints in 1994, Michael has been capturing America's favorite classic cars in brilliant watercolor for over a decade. Michael is best known for his ability to produce incredibly detailed, high impact paintings that retain the technical accuracy of the automobiles he paints. With a passion for the automobile that started in his childhood, Michael has chosen to focus his artistic talent on capturing American muscle cars in watercolor. His unique approach to this traditionally 'loose' medium, an ardent eye for detail produces clean, sharp images that are alive with color and narration. Michael's reflective surfaces and 'hidden' images along with his incredible attention to technical accuracy, make his paintings highly captivating.

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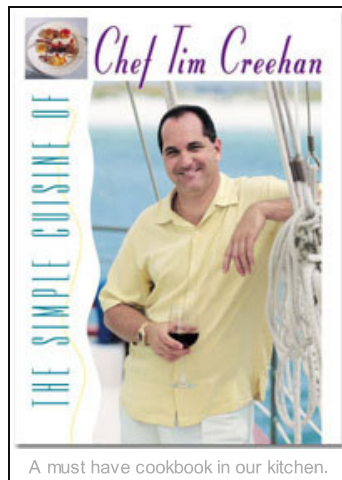
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Tim Creehan's Smoked Tomato Soup

Ingredients – Serves 12

- 2 yellow onions
- 4 tomatoes
- 1/3 pound chopped bacon
- ¼ cup chopped garlic
- 3 cups canned Italian plum tomatoes
- 3 cups tomato sauce or puree
- ½ cup tomato paste
- 2 canned chipotle peppers in adobo
- 1½ quarts chicken stock
- ¼ cup sugar
- 2 cups heavy cream
- salt to taste
- pepper to taste
- 1 pound steamed (70-90 count) shrimp
- ¼ cup chopped parsley or chive stems



Method:

1. Sprinkle a smoker with soaked hickory chips and preheat. Cut the onions in half and place them and the whole tomatoes on the smoker rack. Smoke over low heat for 30 minutes. Allow to cool and chop.
2. Saute the bacon in a heavy soup pot. Add the onions, tomatoes and garlic. Cook for 15 minutes, stirring occasionally. Add the next 6 ingredients; mix well. Simmer for 20 minutes.
3. Process the mixture in batches in a blender or food processor until smooth. Combine the mixture in the soup pot; stir in the cream. Season with salt and pepper and heat to serving temperature. Ladle the soup into soup bowls and top with the steamed shrimp and chopped parsley or chive stems.

I also picked up Tim's sensational marinade, **Grill Plus**. I cannot tell you how often I've used it in the past months. It is pretty much foolproof. I don't think I can do without it anymore. It gives the simplest meal that little bit of a flavor boost!



Grill Plus Instant Marinade and Cooking Sauce, makes a wonderful marinade for steaks or roasts. Great on chicken and pork. I've brushed it on hours in advance, or moments before cooking. I've used it instead of butter or oil in the pan when sauteeing. It's very versatile, flavourful (without being overwhelming) and keeps meat from sticking to any surface. I've even mixed it into our favorite bbq sauce when grilling ribs! Check out ChefsGrillPlus.com for ordering information and recipe ideas.

A great big thanks to Chef Tim, for making me feel like a gourmet ... we cannot wait until our next trip to Destin! And, happy cooking to everyone!! — Linda

Posted by [MICHAEL IRVINE](#) | Car Artist at 3:14 PM

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