

Roasted Yellow Pepper Soup

6 to 8 servings

Sally and I made this for our cookbook group. We strained it to make it smoother. Pick thick-flesh, thin-skin peppers. To make this vegan, use the vegetable bullion.



Ingredients

- 2 Tbsp. olive oil
- 1 large carrot
- 1 rib celery
- 1 medium onion
- 6 yellow bell peppers (2 lbs.)
- 1/4 tsp. salt
- 2 medium potatoes
- 1 quart water
- 2 cups water + 2 tsp. chicken concentrate

Equipment:

- Dutch oven
- Food processor
- Large strainer



Roasted Yellow Pepper Soup:

| ☑ | Directions | Time (min) | |
|---|--|------------|----|
| | Roast 6 peppers 3" below the broiler or on an outdoor grill. Turn often. Skin should blister but not char. | 10 | |
| | Transfer peppers to a plastic bag and allow to cool. Retain juices. | | |
| | Peel and mince 1 large carrot | 2 | 10 |
| | Rinse and mince 1 rib of celery | 2 | |
| | Peel and mince 1 medium onion | 2 | |
| | Peel and dice 2 medium potatoes | 4 | |
| | Remove skin from peppers. Cut and remove seeds. Slice lengthwise into strips. | 5 | |
| | In a large Dutch oven, combine 2 Tbsp. olive oil, carrot, celery, and onion. Cook until soft. | 10 | |
| | Add the sliced peppers and 1/4 tsp. salt and cook | 4 | |
| | Add potatoes and cook until potatoes are soft | 20 | |
| | In a food processor, puree the soup a batch at a time to keep liquid below the processor's maximum level | 10 | |
| | Pass the soup through a large strainer | 3 | |
| | Serve with a pour of olive oil on top | 2 | |
| | Total | 10 | |