Seasonal Eating
Creamy Roasted Red Pepper Soup
Ideas for Using Fresh Produce

6 red bell peppers roasted, skinned, and sliced
2 onions, chopped
2 carrots, chopped
1 potato, peeled and chopped
2 tablespoons olive oil
1 tablespoon sugar
3 garlic cloves, chopped
6 1/2 cups of chicken broth
1 tablespoon of fresh thyme
Salt and Pepper to taste

Roast bell peppers in oven on broil for 25 minutes, giving a quarter-turn every 5 minutes until charred, soft and collapsing. Put pepper in a large bowl and cover for about 5 minutes until slightly cool. Then remove skin and seeds and cut in slices. In a large skillet, heat olive oil. Add the onions, carrots, garlic, thyme and sauté until onions are translucent, about 5 minutes. Add the broth, bell peppers, potato and sugar. Bring to a simmer over high heat. Decrease the heat to medium-low. Partially cover and simmer until potatoes are very tender, stirring occasionally, about 30 minutes. Cool Slightly. Puree the soup in a regular blender working in small batches. Add salt and pepper to taste.