

Sandra's Roasted Red Pepper Soup

Ingredients:

4 large sweet red peppers
1 tbsp butter
2 small sweet onions
2 cloves garlic
5 cups chicken stock
2 tsp paprika
1 tsp sugar
2 tbsp lemon juice
1/8 tsp cayenne pepper
Salt and pepper to taste

Directions:

Place peppers on baking sheet; roast in a 500F oven for 20 minutes, turning occasionally, until evenly charred.

Remove peppers from baking sheet; place under large upturned bowl. Let stand 10 minutes.

Working over bowl, remove as much skin as possible from peppers, reserving juice by discarding seeds and stems. Cut peppers into 1/2 inch strips.

In large saucepan, melt butter over medium heat; add onions and cook 10 minutes, stirring often but not browned.

Add peppers and their juice, garlic and 1 cup of water, cook uncovered 10 minutes.

Stir in stock, paprika and sugar and bring to boil over medium high heat. Reduce heat to medium low, simmer uncovered 20 minutes.

Blend until smooth in blender.

Stir in lemon juice and cayenne, season with salt and pepper.

Serve with goat cheese and croutons in top.