

# BC ROASTED RED PEPPER SOUP

*Yields:*

4 - 250 ml portions

## INGREDIENTS

1	BC Red Bell Peppers
1 tbsp	Olive Oil
2	Garlic Cloves, minced
1	Onion, diced
1	Carrot, diced
1	Celery Stick, diced
3 cups	Vegetable or Chicken Broth
1 tsp	Balsamic Vinegar
to taste	Salt & Pepper

## DIRECTIONS

1. Grill whole peppers on a char broiler or BBQ minutes.
2. Turn peppers and continue, until skin is blistered.
3. Remove and place in a covered container. Let stand until peppers are cool, about 10 minutes.
4. Remove peppers and peel off skins.
5. Slice in half and remove seeds.
6. Cut into large chunks and set aside.
7. In a saucepan, heat oil over medium heat. Add garlic and onions. Sauté until onions are very soft.
8. Stir in roasted peppers and continue cooking until peppers are very soft.
9. Add broth, simmer 10 minutes.
10. Blend in a food processor or immersion blender until smooth.
11. Re-heat, season to taste.