

*ROASTED YELLOW BELL PEPPERS AND TOMATO SOUP*

Makes about 6 servings

**1. Pepper Soup:**

**Ingredients:**

- 6 yellow bell peppers, roasted and chopped coarsely
- 3 tbsp shallots
- 1 tsp thyme
- 1 tbsp unsalted butter
- 1.5 cups chicken broth plus a little extra
- 0.5 cup heavy cream

**Instructions:**

In a heavy saucepan, melt the butter and saute the shallots with the thyme until the shallots are soft. Add the chopped pepper and 1.5 c. chicken broth. Simmer covered for 12-15 minutes, until peppers are very soft. Puree in food processor. Pour back in saucepan and whisk in the cream. Add chicken broth to get desired consistency (I added about an extra tablespoon of broth). You can either use it now, or refrigerate and reheat later.

**2. Tomato Soup:**

**Ingredients:**

- 3 lbs Roma tomatoes
- 3 cloves garlic
- 3 tbsp shallots
- 1 tsp oregano
- 1 tbsp butter
- 1.5 cups chicken broth plus a little extra
- 0.5 cup heavy cream

**Instructions:**

Quarter tomatoes. Place skin side down in two jelly roll pans. Put garlic cloves in one of the pans, also. Bake at 350 degrees for 45 minutes. Cook shallots and oregano in butter, then add the tomatoes and garlic (removed from cloves and crushed) and the 1.5 cups of chicken broth. Simmer 15 minutes. Puree, then whisk in cream. Add chicken broth to get desired consistency (should be same consistency as pepper soup). Either refrigerate or use it now.

**To Serve:**

Take two cups and half-way (or more) fill one with pepper soup and the other with tomato soup. From opposite sides of the individual serving bowl, pour the soups in simultaneously. You'll end up with yellow soup in one half of the bowl and red in the other half. Then drizzle the top with some heavy cream that has been beaten with chopped jalapeno and a little garlic (strain it before drizzling). Beautiful, and it tastes great, too!

*Courtesy of [jgostin@mal-s1.gatech.edu](mailto:jgostin@mal-s1.gatech.edu) (Jill Gostin); Source: Gourmet*

Return to [ArmadilloPepper.com Recipes](#)