

RED PEPPER SOUP

WELL WORTH THE EFFORT! THE PERFECT LIGHT LUNCHEON STARTER SERVED HOT OR COLD. MAY BE PREPARED THE DAY BEFORE.

4 LARGE RED PEPPERS	
2 TBSP. BUTTER OR MARGARINE	30 mL
1 LARGE RED ONION, CHOPPED	
2 GARLIC CLOVES, MINCED	
4 CUPS CHICKEN BROTH	1 L
1 TBSP. LEMON JUICE OR GIN	15 mL
SALT TO TASTE	
1/2 TSP. GROUND PEPPER	2 mL
SWEET BASIL	

CUT PEPPERS IN HALF AND REMOVE SEEDS. PLACE CUT SIDE DOWN ON A COOKIE SHEET. BROIL UNTIL SKINS ARE BLACKENED AND PUFFED. REMOVE FROM SHEET AND PLACE IN A PLASTIC BAG TO STEAM. SAUTÉ ONIONS AND GARLIC IN BUTTER UNTIL SOFT. REMOVE COOLED PEPPERS FROM BAG AND PEEL OFF SKINS. CUT INTO CHUNKS AND ADD TO ONIONS AND GARLIC. COOK FOR 2-3 MINUTES. ADD BROTH, COVER AND SIMMER 20 MINUTES. ADD LEMON JUICE OR GIN. IN A BLENDER OR FOOD PROCESSOR, WHIRL 1/3 OF THE MIXTURE AT A TIME UNTIL SMOOTH. (STRAIN IF YOU WISH.) SEASON WITH SALT AND PEPPER. GARNISH WITH BASIL. SERVES 4-6.
(SEE PICTURE - PAGE 53.)

BOY - A NOISE WITH DIRT ON IT.