

SUPPERMAN Signature Recipe

Sicilian Roasted Red Pepper Soup

Servings: 6

SOUP:

4 whole red bell peppers (roasted, peeled, seeded, chopped)
2 med Spanish onions (thinly sliced)
2 cloves garlic (sliced)
1/2 cup olive oil
2 Tbl flour
4 cups chicken stock
1 Tbl tomato paste
1 Tbl honey
2 Tbl fresh lemon juice
1/4 tsp crushed red pepper
1/4 cup fresh basil (chopped)
2 tsp fresh oregano (chopped)
1 tsp sea salt
1/2 tsp black pepper (freshly grated)

SOUR CREAM SAUCE:

1 cup Mexican style sour cream (can substitute regular sour cream)
8 Tbl olive oil
1/4 tsp sea salt
1 Tbl honey
2 tsp fresh oregano (very finely chopped)

DIRECTIONS:

FOR SOUP:

- in 3 qt pot caramelize onion & garlic in 2Tbl olive oil over MEDIUM LOW heat
- add flour & cook for 2 minutes
- put remaining "soup" ingredients in pot & blend smooth w/ immersion blender
- bring to boil... reduce heat— simmer for 20 minutes

FOR OREGANO-INFUSED SOUR CREAM SAUCE

- put all sauce ingredients into bowl & stir until well-combined
- place into thin-nozzled squeeze bottle and refrigerate for at least 1 hour

TO SERVE;

- serve in flat bowls w/ Sour Cream Sauce zig-zagged carefully over surface
- garnish w/ a sprig of fresh basil & oregano