

Roasted Red Pepper Soup

2 teaspoons olive oil
1 large onion, chopped
2 bay leaves
4 cloves garlic, minced
7 red peppers
4 cups vegetable stock, commercial or homemade
Juice of 1-2 lemons
Salt and freshly ground black pepper to taste
1 Jalapeño Pepper
Cilantro leaves (optional)

- Cut peppers in quarts.
- Put them on a baking dish and place them in broiler, skin side facing up.
- When skin starts to create bubbles and separates from pepper, take them out. (Peppers will be slightly blackened at the outside). Put peppers into plastic bag for 15 minutes so they keep steaming for a while. Now remove skin and cut onto little pieces.
- Add oil to a skillet. Heat over medium heat and add onion and bay leaves. Let onions turn transparent and slightly brown. Add garlic. Remove bay leaf.
- Add peppers and fry for about 2 minutes.
- Add one jalapeno pepper.
- Now add boiling vegetable stock and cook for 45 minutes.
- Add cilantro, pepper and salt. Let cook for another two minutes. Put heat down and let simmer for 20 minutes.
- Squeeze the juice of the lemon into the soup.
- Ready to serve