

Seasonal Eating



Creamy Roasted Red Pepper Soup

2 tablespoons olive oil
2 onion, chopped
2 carrots, chopped
3 cloves garlic, chopped
1 tablespoon fresh thyme
6 cups chicken broth
2 (12-ounce) jars roasted red bell pepper in water, drained
1 russet potato peeled and coarsely chopped
1/2 cup dry white wine
1 tablespoon sugar
salt and pepper to taste

Heat oil in a heavy large pot over medium-high heat. Add the onions, carrots, garlic and thyme and sauté until the onions are translucent, about 5 minutes. Add the broth, bell peppers, potato, wine and sugar. Bring to a simmer over high heat. Decrease the heat to medium-low. Partially cover and simmer until the potatoes are very tender, stirring occasionally, about 30 minutes. Cool slightly. Using an immersion hand blender, puree the soup in the pot until it is smooth. Alternately, working in batches, puree the soup in a regular blender, taking care while blending warm liquids. Season the soup to taste with salt and pepper. Reheat soup, if necessary, ladle into bowls and dollop with a tablespoon of sour cream.