

## Sweet Red Bell Pepper Soup

### Ingredients:

8 medium size red bell peppers  
4 tbsp, unsalted butter  
4 tbsp, olive oil  
4 cups, chicken broth  
2 quarts, heavy cream  
Salt  
Cayenne  
Tabasco to taste  
2 lbs lump crab meat, picked over for shells and cartilage.

### Preparation:

Split the peppers, remove the seeds and chop coarsely.

Heat the butter and oil in a large saucepan over medium heat. Add the peppers, and cook stirring for several minutes, until soft. Add the chicken broth and cook for 5 minutes.

Pour the mixture into a blender or food processor and process for 15 seconds.

Return the mixture to the pot. Add the cream, bring to a gentle boil, and reduce the mixture until it thickens slightly.

Season with salt, Cayenne, and Tabasco.

Add the crabmeat, reduce the heat, simmer for 5 minutes.

Serve immediately