

# Savory Red Pepper Soup

Chef Geoff

Serves 8 to 12

½ cup (1 stick) unsalted butter  
2 large onions, chopped  
2 cloves garlic, minced  
4 large carrots, peeled and chopped  
1 large russet potato, peeled and chopped  
6 red bell peppers, roasted, peeled, seeded, and chopped  
2 firm pears, peeled, cored, and chopped  
5 cups chicken stock  
1 tbsp chopped fresh parsley  
Salt  
Freshly ground pepper

Garnish: crème fraîche, or sour cream, and fresh Italian parsley sprigs.

Melt butter in a large sauce pan. Add onion and garlic and sauté for 10 minutes. Add carrots and sauté additional 10 minutes. Add potato and red pepper and sauté for 10 minutes. Add pears, chicken stock, and parsley. Bring to a boil. Reduce heat. Simmer uncovered for 20 minutes, or until veggies are tender. Season to taste with salt and pepper. Transfer soup in batches to blender. Process until smooth. Reheat.

Ladle soup into bowls and garnish with crème fraîche and parsley sprig.