

Sweet Red Pepper Soup

Amount	Measure	Ingredient - Preparation Method
2	cloves	garlic - unpeeled
1/4	teaspoon	extra virgin olive oil
3		red bell pepper
1	cup	chicken broth
1	tablespoon	sour cream
1	teaspoon	milk
1	tablespoon	fresh chives or parsley - minced

Preheat oven to 350.

Cut off and discard ends of garlic cloves. On a 10 inch piece of foil, drizzle garlic with oil. Crimp foil to seal and bake in middle of oven until garlic is tender, about 30 minutes. Cool, then peel.

Roast peppers, peel and seed. Tear and put in blender with garlic and chicken broth and puree.

Transfer puree to a saucepan. Heat over med heat until warm, then season with salt and pepper.

Stir together sour cream and milk. Drizzle one tspn mixture into each soup and sprinkle with chives.