



## **CAFÉ LOU LOU'S ROASTED RED PEPPER AND SMOKED BLEU CHEESE SOUP**

- 12 red bell peppers (or 2 jars of roasted red peppers)
- 2 large onions, peeled and chopped
- ½ pound butter
- 1 gallon vegetable broth
- 3 to 4 tablespoons smoked bleu cheese, crumbled (see note)
- Salt and white pepper to taste
- 2 tablespoons cornstarch mixed with 2 tablespoons water

Heat oven to 450 degrees. Roast red bell peppers, turning several times, until the skin is black and blistered all over. Remove, and when cooled, remove the charred skin, pull them open to remove the seeds and set them aside. (Alternatively, buy 2 large jars of roasted red peppers, drain them and chop coarsely.

In a soup pot, melt the butter and when it sizzles, add the onions. Cook, stirring, until softened, 6 to 8 minutes. Add the vegetable broth and the reserved roasted peppers. Simmer 30 minutes.

Add the smoked bleu cheese, crumbled, and simmer another 30 minutes, stirring occasionally. Puree with an immersion blender. Taste and adjust seasoning with salt and white pepper.

Thicken to desired consistency with corn starch slurry. Serves 6 to 8.

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