

Red Pepper Gazpacho

Yields 6 Servings

Ingredients

- 2 red bell peppers, seeded and coarsely chopped
- 2 teaspoons sugar
- 1 jalapeno pepper, seeded and chopped
- 2 slices white bread, crust removed and chopped
- 2 cloves garlic, crushed
- 1 cup tomato sauce
- 1 (28-ounce) can stewed diced tomatoes
- 1/2 cup water
- 2 tablespoons sherry vinegar or red wine vinegar
- 1/4 cup extra-virgin olive oil
- Coarse salt
- 1/2 red onion, finely chopped

1. Place peppers in food processor and puree. Add sugar, jalapeno, bread, garlic, tomato sauce, tomatoes and process until smooth. Add 1/2 cup of water to thin soup, if necessary. Add vinegar and oil, pulse-process and season soup with salt, to taste.
2. Serve immediately or chill. Garnish cups of soup with chopped red onion and pass blue corn chips for dipping into soup at table.

Roasted Red Bell Pepper Bread

Yields 2 loaves, 12 servings per loaf

Ingredients

- 1 (7-ounce) jar roasted red bell peppers
- 1 package dry yeast (about 2 1/4 teaspoons)
- 1 teaspoon sugar
- 1 1/2 cups warm water (105° to 115°)
- 3 1/2 cups bread flour
- 1 cup grated fat-free Parmesan cheese
- 2 tablespoons chopped fresh rosemary
- 1 teaspoon salt
- 1 tablespoon cracked black pepper
- Cooking spray

1. Drain bell peppers on paper towels; chop and set aside.
2. Combine yeast, sugar, and warm water in a 2-cup liquid measuring cup; let stand 5 minutes. Combine flour, bell peppers, Parmesan cheese, and next 3 ingredients in a large bowl; gradually add yeast mixture, stirring until blended.
3. Turn dough out onto a well-floured surface; and knead until smooth and elastic (about 10 minutes). Place dough in a bowl coated with cooking spray, turning to coat top. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled in bulk.
4. Punch dough down; turn out onto a lightly floured surface, and knead 4 or 5 times. Divide dough in half. Shape each portion into a 12-inch loaf. Place loaves on a large baking sheet coated with cooking spray. Let rise in a warm place (85°), free from drafts, 45 minutes or until doubled in bulk.
5. Preheat oven to 450°.
6. Bake at 450° for 25 minutes or until loaves sound hollow when tapped, covering with aluminum foil after 15 minutes to prevent excessive browning. Remove from baking sheet immediately; cool on wire racks.

Hot Pepper Jelly

Yields 48 Servings

Ingredients

- 2 1/2 cups finely chopped red bell peppers
- 1 1/4 cups finely chopped green bell peppers
- 1/4 cup finely chopped jalapeno peppers
- 1 cup apple cider vinegar
- 1 (1.75 ounce) package powdered pectin
- 5 cups white sugar
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1. Sterilize 6 (8 ounce) canning jars and lids according to manufacturer's instructions. Heat water in a hot water canner.
2. Place red bell peppers, green bell peppers, and jalapeno peppers in a large saucepan over high heat. Mix in vinegar and fruit pectin. Stirring constantly, bring mixture to a full rolling boil. Quickly stir in sugar. Return to full rolling boil, and boil exactly 1 minute, stirring constantly. Remove from heat, and skim off any foam.
3. Quickly ladle jelly into sterile jars, filling to within 1/4 inch of the tops. Cover with flat lids, and screw on bands tightly.
4. Place jars in rack, and slowly lower jars into canner. The water should cover the jars completely, and should be hot but not boiling. Bring water to a boil, and process for 5 minutes.