

Red Pepper Bisque

Ingredients

- 12 oz jar roasted red peppers
 - 8oz fire roasted tomatoes
 - 6 cups vegetable broth
 - 2 Tbs oil
 - 2 tsp smoked paprika
 - 1 carrot, diced
 - 1 celery rib, diced
 - 1 small onion, diced
 - 1 Tbs sugar
 - 1 Tbs dried basil
 - ½ cup freshly shredded gouda, divided
 - ½ cup cream
 - Salt and cracked pepper to taste
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Directions

Heat the oil in a soup pot over medium high heat. Sauté the onion, garlic, celery, and carrots until the onion is translucent. Stir in a teaspoon of salt, paprika, basil, and sugar. Stir in the broth, roasted peppers, and tomatoes. Bring to a boil then lower to a simmer. Simmer for 10 minutes. Using a submersion blender, blend the soup until smooth. Sprinkle with cracked pepper and salt if needed. Remove from heat. Separate into bowls. Stir in a couple tablespoons cream into each bowl and top with shredded gouda.

Red Pepper Pesto

Ingredients

- Small bunch basil leaves
 - 4 roasted Campari tomatoes
 - 2 heaping Tbs pine nuts
 - 2 Tbs parmesan cheese
 - 2 garlic cloves
 - 1 cup roasted red bell pepper, chopped
 - ¼ cup olive oil plus extra
 - Salt to taste
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Directions

Place all the ingredients except for the olive oil in a food processor. Turn the processor on low speed. Pour the olive oil in slowly until well blended. Transfer the pesto a bowl. Pour a thin layer of olive oil over the top. Cover and refrigerate until ready to use.

Red Pepper Strawberry Sorbet

Ingredients

- 4 red peppers
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- 1 lb ripe strawberries
- 1 cup water
- ½ cup sugar
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Directions

Line a baking sheet with parchment paper. Arrange the red bell pepper and strawberries in a single layer. Freeze for 2 hours. Place the sugar, water, and strawberries, and frozen red bell pepper in a blender or food processor. Blend until smooth but thick. Pour the mixture into a freezer safe container. Freeze for an hour. Stir the sorbet using a large utensil to break up any ice crystals that may have formed. Be sure to get down to the grooves at the bottom of the container you're using. Freeze for another 30 minutes and stir again. Repeat this procedure again in another 30 minutes. Enjoy!