



ROASTED RED PEPPER
AND TOMATO SOUP

Trefethen

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INGREDIENTS

- 1 Tbsp vegetable oil
- 1 Tbsp butter
- 2 Tbsp olive oil
- 2 - 16oz. jars roasted red bell peppers, drained and rough chopped
- 1 - 16oz jar diced tomato in puree, or any canned tomato (if using tomato paste, cut amount of tomato by 1/2.)
- 1 large yellow onion, peeled and sliced
- salt & pepper

PROCEDURE

1. In a large pot over medium heat, add oil and melt butter.
2. Add onion and cook until translucent. Add the peppers to the onions and cook until it all begins to brown, “toasting” to deepen the flavors.
3. Add the tomato once the peppers have browned, stirring to ensure that the tomato stops the browning. Add enough water to cover the mixture and mash gently with a wooden spoon.
4. Reduce heat and simmer, cooking for about 20 minutes or until desired consistency is reached. The more you reduce the thicker the soup will be. Season to taste with salt and pepper.
5. Remove from heat. Puree in blender or with a hand-held blender. For a more rustic consistency, do not strain. For a more velvety texture, strain through a fine sieve. Serve as a soup or sauce.

TREFETHEN WINE PAIRING

Merlot: *An abundance of juicy red fruit flavors entice the palate with beautifully integrated layers of fresh herbs followed by cracked pepper and baking spice on the finish.*