

## Red Pepper Soup with Shrimp

Heat oil in pan and saute 1/8 c minced garlic and 1/4 c onion till translucent. Roast 2 lbs sweet red peppers on open flame or burner till charred, let sweat in plastic bag, remove skin and seeds. Puree peppers and add to onion and garlic w/ diced tomato, 1/2 c chick stock and c water, simmer for 20 minutes. While simmering, marinate shrimp in lime juice, oil, garlic & cajun spices for 10 minutes then grill. Spice soup w/ basil, thyme, S&P, cajun spices and puree. Serve hot with shrimp atop.

This recipe comes to Cottingham Farm from the Food Network.

