

## LULU PORK CHOP

### ROASTED RED PEPPER SOUP

© Kim O'Donnel

Makes 4 to 6 servings

- 3 medium roasted red bell peppers
- 2 tablespoons neutral oil
- 1 medium yellow onion, chopped
- 1 clove garlic, smashed
- 1 pound medium-starch potatoes, such as Yukon Gold, peeled and quartered (about 3 potatoes)
- 1 to 2 sprigs fresh thyme (or ½ teaspoon dried)
- 3 cups water or stock
- 1 teaspoon fine sea salt
- ½ teaspoon smoked paprika
- ¼ teaspoon ground cayenne
- 1 to 2 ounces bourbon or rye (optional)
- ½ lemon, for finishing

Coarsely chop peppers and set aside.

Locate your favorite soup pot and set over medium heat. Add the oil, tilting the pot until the surface is coated. Add the onion, cooking until slightly softened, about 5 minutes.

Add the garlic, stirring until coated with the oil. Add the potatoes, thyme, water, and salt, increasing the heat to

#### **KOD's Notes on Roasting Peppers**

Depending on your kitchen set up, there are three options: Under the broiler; in a 400 F oven; or directly on a stovetop grate (gas cooktops only).

For the oven method, cook time is 30 to 40 minutes. Under the broiler, estimate 20 minutes. Stovetop grate charring can happen in as few as 10 minutes.

You're looking for charring on all sides. Peppers will shrink and release water as they char. Use a parchment-lined sheet pan for the oven or broiler.

medium-high. When there is an active boil, lower the heat to medium-low and cover. Cook until the potatoes are fork tender, 18 to 20 minutes.

Remove the thyme sprigs. Add the peppers, smoked paprika, cayenne, and bourbon (if using). Give everything a good stir until the spices are evenly mixed.

Using a blender or food processor (I really like an immersion blender here), puree until smooth and free of lumps. Squeeze the lemon all over. Taste for salt and acid, adding more as needed.