

RED PEPPER CHOWDER

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"Plant a Row for the Hungry" Recipe Booklet

A bowlful of this vegetable and bacon chowder is guaranteed to lift your spirits on a cold day! Plus it's ready in minutes! Great with crispy bread.

Preparation: 30 min.

4 large red peppers, stems removed, seeded and cut into large chunks

3 large white potatoes, peeled, cooked and cubed

4 strips bacon

1 large onion, peeled and diced

1 garlic clove, minced

2 ½ cups water

2 tsp. Chicken bouillon powder, or 2 bouillon cubes

Salt and pepper to taste

Puree the peppers and the potatoes in a food mill, a food processor or a blender. In a heavy pan that has a lid, sauté the bacon over medium high heat until crisp. Remove the bacon strips to a paper towel, and crumble. Remove all but 1 tablespoon of bacon drippings from pan. Add the onion and the garlic to the drippings, and sauté until the onion is softened, 4-6 minutes. Return the bacon to pan and add the pepper-potato puree, the water and the bouillon powder or cubes. Bring to boiling, cover, reduce the heat and simmer for 15 minutes. Season with salt and pepper to taste, ladle into soup bowls and serve hot.

Serves 4