

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Roasted Red Pepper and Crab Bisque

Bisque used to be a commonplace meal. Punch it up this way and you'll never call bisque "common" again...

*6 red, ripe bell peppers  
2 can (15 oz) low-sodium chicken broth  
1 large potato, peeled and coarsely chopped  
2 cup half-and-half (the real stuff)  
1 tsp sea salt  
1 tsp hot sauce, such as Crystal (or to taste)  
½ tsp garlic powder  
½ tsp dried basil (or 1 tsp fresh minced)  
½ lb cooked crabmeat, flaked*

Roast the peppers on a grill (or under a broiler); place in a paper bag and seal for ten minutes. Wash the skins off under running water. Split the peppers open and wash out the seeds. Coarsely chop and set aside.

In a large saucepan, add the chicken broth and potato. Bring to a boil, then add the pepper pieces. Add the half-and-half, salt, hot sauce and seasonings. Return to a boil (if necessary), then reduce heat and simmer for 30-45 minutes.

Purée the soup using a stick blender (or in batches in a drinks blender or food processor) and return to the saucepan over low heat. Add the crabmeat and stir to combine. Once the crab is heated through, the bisque is ready to serve. A crusty French or Italian bread is a good complement, as is a nice green salad.

*Use different color peppers, like yellow or golden, to change up this soup's appearance. You can dress it up with all sorts of garnishes as well. Use more hot sauce, or cayenne powder, if you want the dish to be extra-zesty.*

Yield: About six servings

Preparation time: 10 minutes, plus roasting the peppers

Cooking time: 1 hour (or maybe a bit less)

