

CHAR-GRILLED TOMATO AND RED BELL PEPPER SOUP

Prepared by: Michelle Innes, February 2018

Source: Red White & Que

2 large beefsteak tomatoes, thickly sliced
1 red bell pepper, stemmed, seeded, and halved lengthwise
1 medium-size red onion, thickly sliced
¼ cup olive oil, plus more for brushing
2 tablespoons red wine vinegar
1 tablespoon Worcestershire sauce
½ teaspoon kosher salt
½ teaspoon hot pepper sauce
4 slices bacon, cooked until crisp and crumbled
4 ounces feta cheese, crumbled
2 tablespoons snipped fresh chives

Prepare a hot fire in your grill. Brush the tomatoes, bell pepper, and onions with some olive oil. Grill for 8 to 10 minutes, turning once, or until the tomatoes have some char but are still firm and the peppers and onions are nicely charred on all sides. Transfer the grilled vegetables to a food processor or blender and pulse until finely chopped. Add the ¼ cup olive oil, vinegar, Worcestershire, salt, and hot pepper sauce and puree until smooth. Serve immediately or refrigerate until chilled, reheating if you like: this soup is good served hot or cold.

To serve, ladle the soup into bowls and then top with wavy lines of crumbled bacon, feta, and chives to make a banner.

Michelle's Notes: I would change nothing and definitely make again!