



## Das Dutch Village Inn Roasted Red Pepper Soup

Serves 6

### Ingredients

- 1 large sweet onion, chopped
- 2 teaspoons butter
- 2 garlic cloves, minced
- 2 – 15 ½ oz jars roasted red peppers, drained
- 2 cups chicken broth
- ½ teaspoon crushed dried rosemary
- ¼ teaspoon salt
- 1 cup half & half cream

Saute onion in butter until soft. Add garlic and cook 1 min. longer. Stir in red peppers, broth, rosemary and salt and bring to boil. Reduce heat and simmer for 20 min. Process soup in a blender (or with immersion blender) until smooth (careful when working with hot soup). Return to the pan and stir in half and half cream and heat through, but do not boil.