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# Roasted Pepper Soup with Shrimp and Basil

*Chef Rick Rubin - Rick's Cafe - Sarasotas, FL*

*Sarasota`s Chef Du Jour - 1992*

Servings: 8

**5 yellow peppers**

**5 red peppers**

**5 cups chicken broth**

**sugar (to taste)**

**salt (to taste)**

**crushed red pepper (to taste)**

**1 pint heavy cream**

**16 medium fresh shrimp, cooked**

**fresh basil (for garnish)**

**2 tablespoons cornstarch**

Roast the peppers on a grill until the skin is blackened. Place into a plastic bag and allow to cool.

When the peppers are cool enough to handle, remove from the plastic bag. The skin should peel off easily.

Remove the seeds.

Puree' the peppers with chicken stock in the food processor until very soupy.

Place the puree' into a saucepan and heat over medium heat. Be careful not to burn the bottom.

Add the sugar, salt and crushed red pepper to taste.

Add the cream.

In a bowl, mix two tablespoons of water with the two tablespoons of cornstarch.

Bring the soup to a very light boil and add the cornstarch mixture to provide a little body.

Chop the cooked shrimp into bite size pieces and sprinkle on top of each serving.

Garnish with basil for color.

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 290 Calories; 23g Fat (70.8% calories from fat); 8g Protein; 14g Carbohydrate; 2g Dietary Fiber; 100mg Cholesterol; 520mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.*