



Enjoy this wonderful summer soup that is so rich, creamy and delicious it is hard to believe that it is good for you. Rich in vitamins, beta-carotene, and calcium this soup is great either hot or cold. Serve it at picnic or at a formal dinner party, it is versatile and can be prepared the day before.



ROASTED RED PEPPER SOUP

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| 5 LG. RED PEPPERS | 4 CUPS CHICKEN STOCK |
| 4 MEDIUM VINE RIPE TOMATOES | 1 HEART OF CELERY WITH LEAVES |
| 2 MEDIUM ONIONS | 1/2 CUP HAHN'S PLAIN YOGURT |
| 2 CARROTS | CREAM CHEESE SPREAD |

This recipe is a great way to use up summer tomatoes and peppers that are plentiful in late summer. Broil cleaned tomatoes and peppers turning till skin blackens on all sides. Placed peppers in brown paper bag shut tight, this will aid in peeling the skin off the peppers. Place tomatoes on dish so that liquid drains off. Coarsely chop carrots, and celery place in a saucepan with 2 cups of stock, cook till veggies are soft. Skin tomato and peppers add to cook veggie cook 10 minutes. Remove from stove and cool mixture. Pour mixture into blender, add Hahn's plain yogurt cream cheese frappe till smooth. Serve either warm or cold garnish with dollop of hahn's.

6-8 Servings