

Roasting Hot Squash and Pepper Soup

Roasted Butternut squash and red pepper soup, paprika, and rice.

1 butternut squash
2 Tbs. olive oil

Peel and cut into 1-inch pieces. Roast at 400°F until tender and lightly browned. About 30 minutes

1 onion, large, chopped
1 Tbs. olive oil

Sauté. About 20 minutes.

2 red bell peppers, skinned¹
2 Tbs. thyme, fresh
2 tsp. sweet paprika
1 tsp. black pepper
1/2 tsp. cinnamon

Add to the onions, and cook for 1 minute. Add the roasted butternut squash.

10 cups weak chicken stock

Add to the pot. Simmer for 10 minutes. Blend until smooth.

1/2 cup short grain rice, cooked²
2 tsp. fish sauce
2 tsp. red wine vinegar
1 tsp. sugar
1 tsp. salt
1 tsp. black pepper

Stir in the rice and seasonings. Adjust these seasonings to your taste.

¹ Take the whole red pepper and char the skin over a flame or under the broiler. The blacker the better. Steam them in a covered bowl until cool. Scrape off the skins with a knife. Slice the flesh.

² Rinse rice. Cook in copious amounts of water until toothsome. Cool the rice with cold water to stop the cooking.