

Sweet Peppers Soup

2 cups chopped onions	1 / 3 cup chopped fresh dill
1 Tbl butter or vegetable oil	2 Tbl fresh lemon juice
6 cups chopped bell peppers (~6 peppers)	Salt and Pepper to taste
2 cups water or vegetable stock	seasoned croutons (optional)

1. Cook onions in butter or oil in a covered pot over medium heat until barely softened. (3-4 minutes)
2. Add peppers, cover and cook until just soft, stirring occasionally.
3. Blend onion/pepper mix with water or stock, sour cream, dill and lemon juice in a food processor or blender. Don't over process. Small pepper pieces should remain.
4. Return soup to pot and gently reheat adding salt and pepper to taste.
5. Serve topped with croutons, if desired.

Serves 4 to 6

From *from Asparagus to Zucchini*, 2003 edition (yellow front cover for those who may have more than one edition of the cookbook)

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