

Three Peppers Soup

3 peppers of various colors
4 garlic cloves
5 tsp olive oil
5 cups of chicken or vegetable stock
8 slices bread (2 per person)
4 eggs
Salt and pepper to taste
Paprika as garnish

1. Cut the peppers in strips,
2. Heat the oil in your soup pot. Add peppers and crushed garlic. Cook for 4-5 minutes until the peppers are softened, stirring occasionally.
3. Add the soup stock and cook over moderate heat for 30 minutes.
4. Toast the bread and set aside.
5. Break the eggs one by one and place them individually into the soup. (Do this carefully so as to keep them whole). You are actually poaching the egg in the soup.
6. Add salt and pepper.
7. Turn off the heat. Cover and let the soup sit for 5 minutes. until the egg whites are cooked.
8. Place two toast slices in each bowl, place an egg on top, and then cover them with the rest of the soup.
9. Sprinkle some paprika on top and serve immediately.

Serves 4

From Margaret Penning as adapted from *Twelve Months of Monastery Soups*