



Spanish Pepper Pot Tomato Soup with Orange Fig Melts
Gently stewed tomato soup with a Menorcan twist

- 1 Tablespoon olive oil
- 1-1/2 cups chopped onions
- 1 cup chopped mixed sweet green and red peppers
- 2 cloves garlic, minced
- 1 teaspoon (each) dried basil, ground fennel, Italian seasoning
- 1/2 teaspoon (each) salt; ground black pepper
- 1 teaspoon mild or smoked paprika
- 1 (28 oz.) whole Roma tomatoes, rough chopped with juice
- 1/4 cup chopped sun dried tomatoes in oil
- 2 cups chicken or vegetable broth
- 1 teaspoon fresh lemon juice

Crusty Bread Topping

- 2 Tablespoons fig orange jam
- 4 Artisan bread squares to fit soup bowl size
- 4 small squares Mahon or easy-to-melt cheese
- 4 Spanish ham bits
- 1/4 cup chopped parsley

Place oil in soup pot; sauté onions and green peppers to soften; stir in minced garlic, basil, fennel, Italian seasoning, salt, and black pepper; cook for about 1 to 2 minutes. Stir in paprika, tomatoes with juice, sundried tomatoes, and broth; cook until starts to bowl; reduce heat; cook for about 20 minutes to combine favors. Stir in lemon juice.

Meanwhile, spread jam over bread squares; top each with small piece of cheese and a tiny ham bit.

Divide soup into 4 soup bowls. Place bread squares under hot boiler until cheese starts to melt. Place one bread squares in center of each soup bowl. Sprinkle soup with chopped parsley as desired. Yield: 4 bowls of soup

About the Recipe: This is a simple soup highlighting onions, peppers, and tomatoes. It's served warm with a melting cheese and fig jam covered artisan bread slice. The saucy stew is perfect for slices of crusty bread that can be used for sopping.