

FRENCH HARVEST SOUP

I'm proud to say, this was my first televised recipe. We did a "crew favorite" episode on *Emeril Live*, and this recipe was my contribution. One fan from California gave me this rave review on the website, *"Her current employer may have to make space for her at the counter to showcase her cooking expertise! This recipe is WONDERFUL and easy! I added some beets to the mix and it gives the soup a deep pink color—and tastes just as delicious. A hearty soup to enjoy on a cold day. I'm glad we had leftovers—we couldn't get enough of this wonderful soup!"*

INGREDIENTS

1 large yellow onion, skinned and quartered

1 large sweet pepper

1 large bell pepper

1 head garlic, cut in half

3 ears corn

1 large tomato

2 yukon gold potatoes, halved

$\frac{1}{4}$ cup olive oil

3 cups chicken stock or bone broth

salt and pepper

1 tablespoon adobo sauce (chipotle)

1/2 pound gruyere cheese, thickly grated

12 bread croutons

2 cloves crushed garlic

PREPARATION

Preheat oven to 375 degrees.

Place onion, peppers, garlic, corn, tomato, and potatoes on baking sheet. Generous brush with olive oil and season with salt and pepper.

Roast for approximately 45 minutes until al dente. Skin should be broken on peppers and tomatoes. Peel off skin when cool.

Chop vegetables into large chunks. Place in pot and add enough chicken stock to almost cover vegetables. Add adobo sauce. Season to taste with salt and pepper. Bring to boil, then simmer for 20 minutes.

Pour strained veggies into crock. Add broth to fill crock leaving $\frac{1}{2}$ " to the top of lip. Place croutons on top and cover with grated cheese.