

Roasted Red Pepper Bisque

This recipe will fill 2 medium trays with room for dividers*

[Adventures in Freeze Drying: Roasted Red Pepper Soup, Freeze Dried and Rehydrated](#)

Ingredients:

2 Tomatoes, halved	2 C Veggie Stock
3 Red Peppers, halved and seeded	Pinch of Salt and Pepper
1 Yellow Onion, quartered	¼ C Basil Chopped
2 Garlic cloves, peeled and halved	¼ tsp Italian Seasoning
2 Tbsp Olive Oil	¼ tsp Paprika



Directions:

1. Spread the peppers, tomatoes, onion and garlic on a parchment lined baking sheet drizzle with oil, and sprinkle with salt and pepper then bake at 375°F for 45 minutes.
2. Heat a pot with stock over medium heat, add the roasted vegetables and rest of ingredients, stir, bring to a simmer and cook for 10 minutes.
3. Puree the mix using an immersion blender. Let cool
4. Pour into your freeze drying tray, add dividers if desired, and freeze until frozen solid.
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 28 hours	Rehydration: 10 squares (from 40 portion dividers in medium trays) rehydrates with ½-¾ C of boiling water, stir and eat.
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Cycle times & rehydration for reference only

*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray