

# Roasted Red Pepper Soup Shots

## Ingredients

- one 16-ounce jar fire-roasted red peppers with their juices
- 1 tablespoon Sherry vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 cup extra-virgin olive oil

## Preparation

Purée the first four ingredients in a blender on high speed until very smooth, about 1 minute. With motor running, gradually add the olive oil. Season to taste with salt, pepper, and more vinegar, if desired.

**DO AHEAD** *Soup can be made 1 day ahead. Cover; chill.*

Divide soup among small cups or shot glasses.