**Roasted red pepper sauce/soup**

2 red pepper

14 oz tomato (diced Italian style)

2T sugar

2t oregano

1t salt + 1t pepper

1t garlic powder

Pierce red peppers to let air escape

Set directly over high open flame, turning every 30 seconds. What you were looking for is for the pepper to be mostly cooked thru and about 40% blackened. 5 to 10 minutes.

Let the peppers rest for a bit in a bowl. Remove the stem and core.

At all ingredients to a blender and blend to infinity (thoroughly blended).