



Roasted Red Bell Peppers

Barbi provided this recipe at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

5 red bell peppers	1 T finely chopped fresh oregano
2 small garlic cloves, very thinly sliced	$\frac{3}{4}$ t coarse sea salt
2 T extra-virgin olive oil	$\frac{1}{4}$ t black pepper
$\frac{1}{2}$ t balsamic vinegar	

Prepare grill for cooking.

If using a charcoal grill, open vents on bottom of grill, then light charcoal.

Charcoal fire is hot when you can hold your hand 5 inches above rack for 1 to 2 seconds.

If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately high.

Lay bell peppers on their sides on lightly oiled grill rack and roast, turning occasionally with tongs, until skins are blackened, 10 to 12 minutes.

Transfer to a bowl, then cover and let steam 10 minutes.

Peel and seed peppers (reserving juices), then cut into $\frac{1}{4}$ inch thick strips.

Stir together peppers (with their juices), garlic, oil, vinegar, oregano, sea salt, and pepper and marinate 30 minutes at room temperature.

Serves 10.

Tips: Peppers can be broiled on rack of a broiler pan about 2 inches from heat 10 to 20 minutes. Peppers can be roasted and cut into strips (but not marinated) 2 days ahead and chilled, covered.