

ROASTED RED BELL PEPPERS



— ingredients —

5 red bell peppers 2 small garlic cloves, very thinly sliced 2 tablespoons extra-virgin olive oil 1/2 teaspoon balsamic vinegar
1 tablespoon finely chopped fresh oregano 3/4 teaspoon coarse sea salt (preferably Sicilian)

— preparation —

Prepare grill for cooking. When using a gas grill, preheat burners on high, covered, 10 minutes, and 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 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.

Cooks' notes:

If your sea salt is very granular and pebble like, crush it using the flat side of a large heavy knife or the bottom of a heavy skillet.

If you're unable to grill outdoors, 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.

Makes 10 servings (as part of antipasti).

For more delicious grill recipes, visit our [EnerSmart Magazine website](#).