

ROASTED PEPPERS



Ingredients:

Peppers, either green or red
Fresh Italian parsley, chopped
Garlic, chopped
Extra virgin olive oil
Salt

Preheat oven to broil. Place peppers on a cookie sheet and broil four inches from heat, turning peppers until skins blister and blacken evenly on all sides—about 15 to 20 minutes. Place charred peppers in a bowl, cover them with a dish rag, and let stand a minute or two. Remove peppers from bowl and peel off skin.

Pull the peppers into strips and drain the excess juice from them in a strainer. When fully drained, stir with other ingredients. You need to use a lot of salt, the peppers seem to absorb it. You can roast as many peppers as you like. Roasted peppers freeze very well. Mom usually buys a bushel of peppers when they are on sale, puts them in small packs in the freezer and thaws them for meals all throughout the year.

Mom says roasting peppers is just "the Italian way" and that she has always known how to do it. I guess it's just a birth trait, and the recipe's source is Italy itself.



Roast your bushel today



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GIANGIULIO FAMILY
online cookbook