

Marinated Yellow Peppers



A Taste of *The Café* AT THE FRICK

Prep Time: 40 minutes

Ingredients

4 yellow peppers
1/8 cup oregano leaves
1/8 cup sherry vinegar
1 teaspoon red chili flakes
1 tablespoon Dijon mustard
1 tablespoon honey
1/8 cup olive oil
Salt and pepper to taste

Procedure

Roast peppers over flame just until skin is blackened on all sides. Place peppers in container and cover. Let steam for 20 minutes. While peppers are steaming toast red chili's in a sauté pan until fragrant. Mix the toasted chili's with the rest of the ingredients and let it sit for twenty minutes. Remove peppers from container and remove the core, seeds, and charred skins (use a paper towel to help remove skin. **DO NOT RINSE UNDER WATER**). Layer peppers and marinade in container. Use in salads, sandwiches or as an appetizer with some shredded Asiago, Parmesan, or Romano cheese. Keep for up to a week.

Bon Appetit!