

Roasted Peppers in Garlic Oil

4 large bell peppers red, green or yellow

¹/₂ cup olive oil

1 garlic clove, minced

Kosher salt and pepper, to taste

Grill or broil the peppers on high heat until charred on all sides and flesh softens. Remove from grill and let rest in dish covered loosely with aluminum foil for 30 minutes. When cool enough to handle, remove the charred skins, seeds and stems. Slice and arrange the peppers on a platter. In a small bowl, whisk together the olive oil and garlic. Drizzle over peppers. Sprinkle with salt and pepper.

*Let sit 1 to 2 hours before serving. Garnish with fresh chopped Parsley
Serve with crusty Italian bread or in an Antipasto*