

Make Your Own Roasted Peppers



Directions:

- 1) Wash the peppers and keep whole.
- 2) If using the grill, place the peppers directly over the flames on the grill grate. If using the oven, place the peppers on a foil lined baking pan and place directly under the broiler in the oven.
- 3) Roast the peppers for 8-10 minutes per side, turning the peppers as they char until they are charred on all sides. Don't worry about burning the peppers. The char like what is shown in the picture above is exactly what you would want to see.
- 4) Once the peppers have reached the level of char you want, remove them from the heat and place them in a large bowl. Cover the bowl with plastic wrap and let the peppers steam for 20-30 minutes.
- 5) After the 30 minutes, remove the peppers from the bowl and peel off the skins. At this point, the peels should slide off easily.
- 6) Once the peels are removed, slice open the peppers, remove the seeds and membrane and slice/chop as needed.