

A Medley of Peppers

Elizabeth Thompson

Ingredients

red peppers

yellow peppers

purple peppers

green peppers (optional)

salt and pepper



Directions

Grill whole peppers on an outdoor grill or place them on a broiler rack and broil very close to the heat in the oven, turning the peppers as they broil.

When they are quite dark here and there, and begin to collapse, remove from broiler or grill, place in a brown grocery bag, and close tightly.

Let cool and then remove from bag.

Peel off the charred skins and cut the peppers in wide strips. (You may store them in the refrigerator at this time for a few hours.)

Place a small amount of butter in a skillet and add peppers.

Add salt and pepper to taste and serve immediately as a colorful vegetable accompaniment.

This can be served at room temperature.

Comment

Don't use an equal amount of green peppers, as they tend to dominate the taste. A few of them are a nice addition for color.