

Ingredients:

Large Red, Yellow or Orange Bell Peppers

Instructions:

1. Preheat oven to 450°F. Use a baking pan or sheet lined with parchment paper, or line oven racks with aluminum foil. Outdoor grills are also an option.
2. Cut peppers in half, remove seeds and membranes.
3. Place the peppers skin side up on sheet or foil.
4. Roast 15 -20 minutes, check regularly until the tops are blistering/darkening. (Roasting time varies by pepper and type of oven.)
5. Use tongs to shift peppers around in the oven.
6. Place roasted peppers in a bowl with ice, or bowl covered with towel, or brown paper bag.
7. Once peppers cool, peel off skin and for either immediate use or storage.

NOTE: Roasted peppers can be refrigerated for 7 to 10 days in air-tight containers topped with olive oil, salt, and fresh herbs. Roasted peppers, once cooled, can also be placed in zip-locked bags and stored in the freezer. If freezing, do not peel peppers, just place in bags with blistered skins. When ready to use, defrost peppers, then peel off skins.

HINTS: When selecting peppers from the market or your garden, check for firmness, avoid soft spots or black dots. Look for 3 or 4 developed nubs at base of pepper to detect full ripeness and sweetness.

Peak harvest is late August/early September. Can also use Marconi or fryer peppers.

Other suggested uses for roasted bell peppers include:

- Hummus
- Romesco or other pasta sauces and salads
- Sandwiches
- Pizza toppings
- Omelets
- Bruschetta

Crostini Sticks and Slices

Ingredients:

- 1 loaf of French or Herb Bread
- 3-4 tablespoons olive oil
- ½ cup grated cheese, Parmesan or Pecorino Romano
- salt, pepper, fresh rosemary (optional)

Instructions:

1. Preheat the oven to 450°F. Line baking sheet with parchment paper.
2. Use a loaf of long, thin French bread, and cut into ½ - 1 inch diagonal slices.
3. For strips, cut slices into 2 or 3 thin sections.
4. Arrange strips or slices on baking sheet.
5. Brush bread lightly with olive oil.
6. Top bread with finely grated Romano or Parmesan cheese.
7. Bake 5 to 7 minutes, check frequently and adjust oven temp if needed.
8. Top lightly with salt, pepper, and herbs
9. Store in a closed container.

*Greek Roasted Red Bell
Pepper Dip (Htipiti)*

Ingredients:

- 3-4 large roasted bell peppers (about 1 cup)
- 8-12 ounces Feta cheese (reserve 1-2 tablespoons)
- 3 tablespoons olive oil
- 2 tablespoons lemon juice
- pinch of fresh oregano or rosemary
- Feta crumbles for topping

Instructions:

1. Place peppers, cheese, oil, lemon juice, herbs in a food processor.
2. Pulse lightly/quickly to create dip, not sauce (small chunks are fine).
3. Refrigerate at least 30 minutes to blend flavors.
4. Top with feta crumbs.
5. Serve atop crostini slices or dip in crostini sticks.
6. For spicier dip (optional) add 1 chopped garlic clove and/or ¼ teaspoon cayenne pepper to mixture before processing.

*Roasted Red Bell
Peppers Stuffed with
Cheese*

Ingredients:

- 4 roasted bell peppers of multiple colors
- 1 cup cheese for stuffing (mozzarella, fontina, provolone, ricotta salata)
- 3-4 tablespoons olive oil
- grated Romano or Parmesan cheese for topping
- chopped herbs – parsley, oregano, basil, rosemary, thyme
- chopped fresh basil for topping

Instructions:

1. Preheat oven to 350°F.
2. Lightly coat clear glass 9"x13" baking dish with oil.
3. Place a thin slice of cheese atop roasted pepper.
4. Fold pepper over cheese and place into dish.
5. Top peppers lightly with oil, grated cheese and basil.
6. Bake for 8 to 10 minutes, or until the cheese is fully melted.
7. Remove from the oven, cool and serve.