

ROASTED RED PEPPERS

NL #13

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From Phebe Meyer

This is one of many methods to roast red peppers. This is nice and easy.

1. To roast your own peppers, cut peppers in half lengthwise. Remove seeds. Place pepper halves, cut side down, on a foil-lined baking sheet.
2. Bake, uncovered, in a 425 F oven for 20 to 25 minutes or until the skin is bubbly and brown.
3. Place peppers in a clean paper bag; seal and let stand for 20 to 30 minute or until cool enough to handle. Pull off skin gently and slowly, using a paring knife.