



Tuna and Pepper Bites

- 1-12 ounce can or jar tuna in olive oil**
- 1 tablespoon chopped capers**
- 2 minced anchovy filets**
- 1 tablespoon mayonnaise**
- 2 teaspoons wine vinegar**
- 1/2 teaspoon black pepper**
- 2-12 ounce jars Claros fire roasted peppers**



Pour off extra olive oil from tuna (you may want to drain oil into small container and save it for your next salad, it has wonderful flavor! Fork the tuna into medium size bowl. Add the capers (if purchasing the type in salt, rinse before chopping, if in brine, drain before chopping). Add anchovies, mayonnaise, vinegar and season with pepper. Mix well with fork and set aside.

Drain peppers. Cut peppers into about 1" wide strips and lay out on worktable with the inside of the pepper up. They don't have to be all be the same size, just long enough so that they will roll. Place a little of your tuna mixture on each pepper, dividing the mixture so that you will have enough for all. Roll the pepper so that the tuna is in the middle and pepper surrounds the filling.

Place rolls on a serving platter with the tuna side up so you can see the tuna filling. These rolls can be made a day ahead of time and refrigerated. Let them warm to room temperature before serving so that they taste their best!