

ROASTED RED PEPPERS

Yield: 24 to 32 slabs

Supplies: 13"x18" half sheet pan; 11-1/2"x16-1/2" silicon baking sheet; pastry brush; serrated paring knife; chef's knife; 6-ounce glass custard cup; We Compost pail for food waste

4 medium red bell peppers

extra virgin olive oil (EVOO)

balsamic vinegar

salt to taste

black pepper to taste

dried oregano

dried basil

dried marjoram

1. Line a rimmed half sheet pan with a silicon baking sheet or parchment paper to prevent sticking and provide easier cleanup.
2. To prepare the red peppers, position one washed red pepper upright with the base against a cutting board. Carefully use a serrated paring knife to cut around the green stem of the red pepper for removal, keeping your fingers away from the cutting blade. Using a chef's knife, slice downward to cut the red pepper in half. Then cut the 2 halves into 3 or 4 slabs each, depending on the size of the red pepper. Use the paring knife to remove any white membrane and seeds from the red pepper slabs. Repeat with the rest of the red peppers.
3. Preheat the oven to 450° on convection bake (or regular bake), with the oven rack on position 2 from the bottom.
4. Meanwhile place the red pepper slabs, skin side facing DOWN on the prepared baking sheet in a single layer. Into a 6-ounce glass custard cup, pour a small amount of EVOO. Brush the tops of the red pepper slabs with the EVOO, replenishing the oil in the custard cup as needed. Into the empty custard cup, pour a small amount of balsamic vinegar. Brush the tops of the red pepper slabs with the balsamic vinegar, replenishing the vinegar in the custard cup as needed. Sprinkle the red pepper slabs *lightly* with salt and black pepper. Then sprinkle the red pepper slabs with the dried herbs.
5. Put the red peppers in the hot oven on the oven rack position 2 from the bottom. Then reduce the oven temperature to 435°. Cook the red peppers for 25 to 30 minutes, rotating the pan halfway through baking. Cook until the tops are blistering and darkening (but not burned), and the flesh is easily pierced through with a fork.
6. Serve hot or at room temperature. To freeze, put the cooled red peppers that are on the baking sheet in the freezer, making sure the slabs remain in a single layer on the pan. Once frozen, keep the slabs in a single layer and wrap them in parchment paper before putting them in a freezer bag. Recipe easily doubles.