



Fire Roasted Peppers



BACKGROUND:

Fire Grilled Peppers are just plain good to eat. They go with pretty much everything as a side dish or on top so bring a bunch of peppers whenever you go camping. They go great on burgers, tri-tip sandwiches, sausage sandwiches eggs.. you get the idea. Whenever we go camping a big bag-o-peppers comes along for the ride usually a mixture of hot, medium and mild peppers.

INGREDIENTS

- 1 whole Onion Quartered
- 6 +- whole chili peppers.
Poblano, Anaheim, Jalapeno, sweet peppers or any combination of peppers.
- Optional: Use little salt and pepper or some all-purpose spice mixture (salt, pepper, chili powder, paprika garlic powder)
- Optional: 2 tablespoons butter
- Optional: ¼ can of beer.



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PREPARATION:

Fire Grilling Method:

1. Cut your onion into quarters, you can keep the quarters together or split each $\frac{1}{4}$ roughly in half with layers so you have 8 chunks. Use your [Cowboy Kabob](#) skewer your onions and chilies through the middle of each. Alternating the Onion pieces with the peppers helps to keep them on the skewer (onions take longer to cook than peppers)
2. Cook at moderate to high heat, (4-5 seconds on the hand thermometer) rotate in-frequently so you don't jostle them too much, about every 7-8 minutes as the sides of the chilies start to blister and turn black then rotate and repeat. Continue to rotate until they're all cooked and getting soft and seem like they could fall off the skewer about 15-20 minutes (Don't worry about a little burn, the skin can be easily peeled off once they're cooked)



3. On a flat surface, unroll a long piece of aluminum foil. Take the loaded skewer and set it on the foil with the peppers and onion still on the skewer. Sprinkle with salt and pepper or all-purpose spice mixture, butter or beer or any combo. if you want or just leave them along (usually peppers are great just the way they are). Keeping all the peppers on the Cowboy Kabob, wrap it up and repeat with more foil to trap all the moisture in there and pinch the ends to squeeze out as much air as possible. Be careful not to touch the steel blade, it was just on the fire so it will burn you.
4. Put it back on the fire still in the heat zone but more like a 6-7 on the hand thermometer. Leave it on there for another 15-20 minutes while you cook the other part of your dinner. You have a lot of leeway to leave them on the skewer to keep them warm since you can't really over cook them.

5. When everything else is ready slide the skewer out and cut open the foil pouch and serve out of the foil or dump it in a bowl if appearance matters to you.



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Foil wrap method: This is skipping the fire grilling part, just chop up the peppers and onions, put them in foil with butter, beer, spices wrap them all up in foil 3 or 4 times and squeeze out the air as you go. Plop it right on the coals. And then use gloves to flip it every 10-15 minutes. It still takes just as long to cook (30-45min.)

The main secret to foil cooking is **ALWAYS LEAVE IT ON LONGER THAN YOU THINK YOU SHOULD.** If you think it's done, leave it on 50% longer than you think you should and it will be perfect. Don't open the foil to check or all the yummy juices will be lost. When you pull out the foil pack if the steam coming out is actually smoky smelling they they're burning. It may take a couple times to get it right

Hand Thermometer

HAND THERMOMETER. Hold palm at place where food will go: over coals for broiling, in front of reflector oven for baking. Count "One-and-one," "Two-and-two," and so on, for seconds you can stand to hold your hand. Move your hand to find the temperature you want.



Hand removed at count	Heat	Temperature
6 to 8	Slow	120°C-175°C 250°F-350°F
4 to 5	Moderate	175°C-200°C 350°F-400°F
2 to 3	Hot	200°C-230°C 400°F-450°F
1 or less	Very hot	230°C-260°C 450°F-500°F

Note: Hand Thermometer from the Boy Scout Handbook