

Roasting Fresh Peppers

Heat your grill to about 350° and place fresh peppers right on the grill. Once the side on the grill is charred, rotate the pepper slightly until charred. Continue rotating the pepper until all of the sides are charred, about 10 minutes.

Now, you can do this right on the burner of your gas stove, but I did it and one of the peppers split, leaked out onto the stove and made a mess, so, in our house, they go out on the grill now 😊

Remove from the grill and either place in a zip-lock bag or a bowl and cover with plastic wrap. Let sit about 20 – 30 minutes. You don't want them to cool completely, as they will be hard to peel.



The bag will steam up, that's a good sign. While still a little warm, remove the roasted peppers and peel them. The photo below shows the two peppers that I roasted, well, all I have to do is turn the grill on and my husband steps in and finishes for me – lucky me. Here are the charred peppers right after removing from the bag.



Now, just start peeling away. I have partially peeled them so you can see what they should look like.



Keep peeling until most, if not all, of the peel is removed. Typically, the pepper will split in at least one spot. I capitalize on that and open the pepper along the split and open it up.



Remove the seeds and stems. The peppers are ready for use in your favorite dish.

If you want to see how I used these peppers, check out the Zucchini Bites with 2 Dipping Sauces on my website. You'll find Hatch Chili Cilantro Sauce which is also my favorite salad dressing.

Enjoy!