

Grilled Peppers with Sherry Vinegar, Green Olives, and Capers

SERVES 4 TO 6

Use a mix of red and yellow peppers, if possible. The Spanish flavors in this dish work especially well with grilled fish, pork, and chicken.

- 4 red bell peppers and/or yellow bell peppers
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon sherry vinegar
- Salt and pepper
- 6 pitted green olives, chopped (about $\frac{1}{4}$ cup)
- 1 tablespoon capers, rinsed
- 1 tablespoon minced fresh parsley leaves

Grill peppers over medium-hot heat (you can hold your hand 5 inches above grill surface for 3 to 4 seconds), turning peppers several times with tongs, until skins are blistered and charred on all sides, about 15 minutes. Transfer peppers to medium bowl and cover with plastic wrap; let steam to loosen skins. Remove skins; core and seed peppers, then cut into 1-inch-wide strips. Return pepper strips with accumulated juices to bowl. Add vinegar, oil, and salt and pepper to taste; toss gently. Arrange peppers on large platter and scatter with olives, capers, and parsley. (Dish can be covered and set aside for 3 hours.)



Photography by Daniel J. van Ackere

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✓ **WHY THIS RECIPE WORKS:** We found that timing was everything when it comes to grilling flavorful vegetables for a salad to accompany chicken, meat, or fish. We cooked the vegetables first and then assembled the salad, which could sit around while we grilled the main course. Because the vegetables in our grilled vegetable salad recipes had to be oiled generously before grilling, we used oil sparingly in the dressing so the salads wouldn't taste greasy.