

Roasted Red Pepper Salad with Bacon

Servings: 8

Source: Bon Appetit, July 2004

Ingredients

- 4 medium Red Bell Peppers
- 4 medium Yellow Bell Peppers
- 8 Bacon Slices (about 8 Oz)
- 2 Garlic Cloves, Minced
- ¼ teaspoon Dried Crushed Red Pepper
- 2 teaspoons Fresh Thyme, Chopped
- 1 Sherry Wine Vinegar
- ¼ teaspoon Coarse Kosher Salt
- ¼ cup Pine Nuts, Toasted

Method

Char peppers over open flame or in broiler until blackened on all sides. Transfer peppers to large bowl; cover tightly with plastic wrap. Let stand 15 minutes. Peel and seed peppers. Cut peppers into ⅓ inch wide strips; place in medium bowl. (Can be prepared 6 hours ahead. Cover and let stand at room temperature.)

Cook bacon in heavy large skillet over medium heat until crisp. Transfer bacon to paper towels to drain. Add garlic and crushed red pepper to drippings in skillet and stir until garlic begins to brown, about 1 minute. Add thyme and stir 10 seconds. Stir in vinegar and ¼ tsp salt. Pour warm dressing over peppers in bowl. Crumble bacon and add to peppers along with pine nuts; toss to coat. Season to taste with additional salt and pepper and serve.