

Roasted Red Peppers

Source: Jack Freiberg, Nov. 2003

Ingredients

- Red Peppers
- Olive Oil
- Garlic
- Hot Chili Flakes

Method

Roast red peppers in 200°F oven for 2 hours. They probably will not be burned looking but skin will slide off.

Peel and cut into strips.

Drizzle with good olive oil, and add thinly sliced garlic and a bit of hot pepper flakes.