

ArmadilloPepper.com

Roast Pepper Relish Recipe

Yield: 4 servings

- 1 Yellow bell pepper, seeded,
-cut in half
- 1 Red bell pepper, seeded,
-cut in half
- 1 Green bell pepper, seeded,
-cut in half
- 1 Onion, cut in 1/4s, then
-in thin slices
- 1/3 c Corn oil
- 2 T Lemon juice
- 1 t Coarsely ground mustard
- 1 Garlic clove, crushed
- 1/2 t Garam Masala
- 1 1/2 t Sugar
- Salt to taste
- Fresh ground pepper to taste

Preheat oven to 400°F. (205°C.). Place peppers, cut-sides down, in a roasting pan.

Bake in preheated oven 30 minutes or until skins begin to blister and blacken. Cool peppers, then peel. Cut peppers in fourths and slice in thin strips. Put peppers onto a shallow dish. Sprinkle with onion.

Combine remaining ingredients in a screw-topped jar and shake vigorously until well blended. Pour mixture over peppers and marinate several hours, stirring occasionally.

NOTE: Store in refrigerator up to 3 days. Garnish with a fresh cilantro sprig, if desired, and serve chilled as an accompaniment to game pies, cold meats or crusty bread and cheese.

Recipe via Meal-Master (tm) v8.05