

ArmadilloPepper.com

Tomato and Pepper Relish with Moroccan Lemons Recipe

Yield: 8 servings

- 2 Small green bell peppers
- 1 cn Tomatoes (28 oz)
- 1 Garlic clove, pressed/minced
- 2 T Olive oil
- 3/4 t Ground cumin
- 1/4 t Paprika
- 1/4 t Pepper
- 3 Moroccan preserved lemons*

* - quarters, chopped

Place bell peppers in a 9-10"-wide pan; broil 4" from heat, turning as needed, until charred on all sides, 15-20 minutes. Cool. Remove peel, stems, and seeds. Chop peppers. Drain tomatoes, reserving juice for another use. Coarsely chop tomatoes; drain well.

In a bowl, mix bell peppers, tomatoes, garlic, oil, cumin, paprika, and pepper. Add preserved lemon to taste. Serve, or cover and chill up to a day. Makes about 2 1/2 cups relish.

Recipe via Meal-Master (tm) v8.05