



April 10, 2010 – December 18, 2010  
Saturdays, 8:30 am to 12:30 pm

[www.peachtreeroadfarmersmarket.com](http://www.peachtreeroadfarmersmarket.com)

Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

July 31<sup>st</sup> Chef Demo by Gerry Klaskala of Aria

### Roasted and Marinated Sweet Red Peppers

Serves 6-8

8 ea.	Sweet Red Peppers - <i>Riverview Farms</i>
	Olive Oil
1/3 cup	EVOO
¼ cup	Toasted Pinenuts
½ cup	Golden Raisins
¼ tsp.	Crushed Red Pepper
¼ tsp.	Garlic, minced
¼ cup	Italian Parsley, coarsely chopped
	Kosher Salt

#### Preparation

Lightly rub peppers with olive oil.

Over an open flame or charcoal fire roast peppers quickly until skins are blackened. Place peppers into a bowl and seal tightly with plastic wrap. Allow to sit for twenty minutes.

Peel and seed peppers. Cut into 1/2 " wide strips, place peppers into a colander and allow to drain for ½ an hour.

In a bowl add peppers and the rest of the ingredients. Toss well, season to taste and serve room temperature or slightly chilled.

*Chef Demonstrations are sponsored by:*

