



Marinated Olives with Roasted Red Peppers

Serves 8

- 3 red peppers
- Olive oil (see below)
- Salt and pepper
- 1 orange
- 1 teaspoon dried oregano
- 1 teaspoon crushed red pepper
- ¼ cup minced garlic
- 1 tablespoon balsamic vinegar
- Three 12 ounce jars mixed various good quality olives

Toss the peppers in olive oil and season with salt and pepper. Char the outside of the peppers on the grill and place in a bowl. Cover with plastic wrap and allow to cool. Zest the orange and mix the zest, oregano, red pepper and minced garlic together with about a ¼ cup of olive oil and balsamic vinegar. Toss in the olives. Season with salt and pepper. Peel the charred skin off the pepper and de-seed them. Julienne the peppers and toss with the olives. Allow them to marinate for half an hour before serving.