

3 Methods to Roast Peppers

1. On a barbecue; place peppers directly on the grill and turn frequently with tongs to allow the skins to blister and blacken.
2. On a gas stove; place pepper directly on the burner over the gas flame on your stovetop and turn frequently with tongs to allow the skins to blister and blacken.
3. In an oven; place peppers on baking dish and broil under medium heat, turning frequently, until skin is blistered and blackened.

Once the peppers are charred, place in a sealed plastic/paper bag or a covered bowl for 10 minutes. Remove from bag or bowl and red pepper skin will slide off easily. Cut the pepper in half to core and remove seeds. Use in your favorite recipe or freeze by layering peppers between sheets of wax paper in a plastic sealed container. Thaw as needed. Peppers can be kept for several months in the freezer.