

GRILLED SWEET PEPPERS WITH FETA AND HONEY

These peppers are simply seasoned with olive oil, salt and pepper, charred on the grill, and then topped with a nice, heavy drizzle of honey and lots of crumbled feta. They are sweet, salty, and smoky. We've been eating them prepared this way by the bowlful. They make a great side, or a wonderful addition to a tapas-style dinner. We had them as a small plate last week along with a few hard boiled eggs, serrano and cheese, and some sautéed spinach. You really can't go wrong. Ask your produce person, or favorite farmer at the market, for a fleshy, sweet pepper that has no heat at all, and you'll have something that will work perfectly.

Ingredients.

6 orange sweet peppers (an heirloom variety is ideal, substitute with 3 orange bell peppers)
extra virgin olive oil
kosher salt
freshly ground black pepper
1/2-1 tablespoon of honey
a few tablespoons crumbled feta

Directions.

Heat your grill to medium high.

If you're using bell peppers, cut the meat away from the core, and discard the core. If you're using sweet heirloom peppers, leave them whole.

Put the peppers, or pepper slices if you're using bell peppers, in a large bowl, drizzle with olive oil, and season with a bit of salt and pepper.

Place the peppers on the grill and cook for about 3-4 minutes on both sides, until they have a nice char and grill marks but are still tender and colorful. Transfer to a serving dish and let them rest for a couple minutes. Drizzle with honey, sprinkle with lots of gets, and serve.

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