

ESCALIVADA

Ingredients

6 Peppers- 2 of each color

1 ½ pounds “Hansel & Gretel” Eggplant

1 large Red Onion

¼ Cup First Fresh Olive Oil

Red Wine Vinegar

Directions

Oven 450F

Cut Peppers in half from top to bottom and place on a roasting pan.

Slice Eggplant down the middle from top to bottom and place on a second roasting pan and drizzle with Olive Oil.

Remove top and bottom of Onion and cut into thick slices, about 3 or 4 per Onion, and place on pan with Eggplant.

Roast in the oven for 1 hour, turning occasionally.

When ready, remove from oven and allow to cool before peeling off the skins from Peppers.

Chop all the vegetables roughly and combine in a mixing bowl with Olive Oil and Vinegar.

Serve on a platter with condiments such as Feta Cheese, Olives, pickled vegetables and fresh bread at room temperature as an appetizer, or along with fish & rice.