

Oven Roasted Peppers

From [Pasta e Verdura](#) by Jack Bishop

Adjust the oven rack to the top position and heat the broiler. Place the peppers so that they are an inch or two from the heating element (Bishop says on the rack, I use a cookie sheet). Broil turning carefully several time with tongs and taking care not to puncture the peppers, until the skins are lightly charred but not ashen on all sides, about 15 minutes. Place the charred peppers in a small paper bag, roll the bag closed, and set the peppers aside to steam for about 5 minutes or until the skins pucker. When cool enough to handle, peel the peppers with your fingers (although rinsing makes the job easier, it also washes away some flavor), then core and seed them.