

Peppergus Open Face Sandwiches

- 1 Bunch of Asparagus
- 2 Red, Orange or Yellow Bell Peppers
- 1 Loaf French Bread
- 1/4 C. Butter
- 2 Cloves Garlic
- 1 pound Fresh Mozzarella
- 1/4 - 1/2 Cup Balsamic Vinegar
- 1/2 Cup Pesto
- 1/4 C. Olive Oil
- 1 tsp. Salt and Pepper

1. Snap off woody ends of asparagus. Cut off the tops and deseed the bell peppers. Cut into 2 x 2 pieces.
2. Roast the stalks of asparagus that have been rolled in olive oil and sprinkled with salt and pepper.
3. When done, take asparagus out of the pan onto a cutting board.
4. Roast large pieces of the bell peppers that have been sprinkled with olive oil and salt and pepper.
5. When they are done, take the pepper out of the pan and place on a cutting board.
6. Slice French bread on the diagonal into 8 pieces and spread with softened butter.
7. Cut up or grate garlic cloves. Sprinkle pieces of garlic on each slice. Use a knife or fingers to push into butter.
8. Toast on the hot grill pan.
9. When grill marks appear on the bread, take off and spread a little pesto on each slice. Place these on a large cookie sheet.
10. Heat oven broiler on high.
11. Cut up asparagus and bell peppers into bite-sized pieces.

12. Sprinkle on top of bread slices and then top with two slices of Fresh Mozzarella.
13. Bake for 5-6 minutes.
14. Take out of the oven and drizzle on balsamic vinegar or glaze.