

## **Roasted Red Pepper Butter** The basic idea came from a farmers' market customer

2 large red bell peppers  
Olive oil  
1 stick of butter, softened (no substitutes, please)  
Pinch of onion powder  
Pinch of granulated garlic  
Pinch of salt



Preheat oven to 425 degrees. Brush bell peppers completely with olive oil, place in a shallow baking dish. Do not cover. Open roast the peppers in the oven until they are starting to turn a dark brown on the skin, 10 to 15 minutes approximately. Remove from the oven, wrap the peppers in foil and set aside until cool enough to handle.

Peel and seed the peppers, discarding the seeds and peel. Place peppers, butter and seasonings in the bowl of a food processor fitted with its knife blade. Process until smooth. Chill in the refrigerator until you are ready to use it.

This is great on crusty little baguette bread slices as an appetizer. We love to brush it on grilled tuna, chicken, shrimp or scallops just before they are finished cooking.

The original recipe was 1 roasted pepper to 1 stick of butter, no added seasonings.