

Grilled Peppers With Fresh Basil August 2006 Good Housekeeping



Cut peppers in half, remove and discard seeds. Brush peppers on both sides with olive oil. Grill peppers, covered for 4 minutes. Turn peppers, brush with your favorite vinaigrette (mine is Balsamic) and cook, covered, about 4 minutes longer or until tender. Sprinkle with chopped basil leaves.

Option 2. Brush peppers with chili-lime butter (recipe below) instead of vinaigrette and finish grilling.