



A Recipe from Old Smokey Products Company

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RECIPES // Ben's Red Pepper Finishers

Recipe for the Old Smokey Charcoal Grill

Ingredients

- red peppers
- olive oil
- lemon juice
- airtight, tupperware-style container

Directions

This recipe is for when you've finished cooking and the fire is still hot.

Take several red peppers, cut the tops off and remove the seeds and insides. Place the peppers open side down on the grill until they soften and start to fall over. Take the peppers off the grill and immediately seal in an airtight, tupperware style container. The peppers will still be hot and steamy, and the steam trapped in the container will cause the skins to loosen from the peppers.

Once the peppers are cool enough to handle, peel the skins off, cut into slices, put some olive oil and lemon juice on them, and save them for later. Not only do the peppers taste great, but you be reminded of the great food you cooked earlier, as the peppers absorb the flavors from the grill and fire.

Thanks to Ben Jaffe of Boston for this one!!