

Roasted Pepper Brusketta

- 2 red bell peppers
- 2 yellow bell peppers
- 2 orange bell peppers
- 2 garlic cloves, minced
- 1 small red onion, cubed
- 1 large handful of basil leaves
- oil and balsamic vinegar

Directions

1. Place all the peppers on an open flame on a stove or on the grill. Char all the sides of the pepper. Place the peppers in a bowl and cover with saran wrap. Let it sit until it cools off. Once cooled peel all of the burnt skin, but do not rinse under water because all of its flavor will be washed out. Seed the peppers and then dice them.
2. Place the peppers in a large bowl and add the red onion, garlic, pour a good quality of extra virgin olive oil into the bowl just to cover the peppers and 6 tablespoons of balsamic vinegar.
3. Chop the basil leaves into strips and stir it into the roasted pepper mixture.
4. Take a loaf of fresh bread and slice into nice small slices. Place a spoon full of the roasted pepper mixture onto the slices of bread.