

Sauteed Spicy Peppers Vinaigrette

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	virgin olive oil
1	medium	red onion - thinly sliced
1	clove	garlic - whole
4	each	Italian frying peppers - whole
2	each	red bell pepper - cored, seeded and cut into 1/2 in strips
2	each	yellow bell pepper - cored, seeded and cut into 1/2 in strips
2	large	jalapeno pepper - cored, seeded and julienned
3	tablespoons	balsamic vinegar
2	tablespoons	fresh marjoram leaves - chopped
6	tablespoons	extra virgin olive oil
		salt
		pepper

In a 10 or 12 in saute pan over med-high heat, heat virgin olive oil until smoking. Add onion and garlic clove until softened (4-5 minutes). Add all peppers, and, shaking regularly, cook until quite soft yet still retaining individual texture (10 -12 minutes). Remove from heat to large mixing bowl and let cool.

In small mixing bowl, combine balsamic vinegar, marjoram and extra virgin olive oil and season with salt and pepper. Pour over cooled peppers and toss gently, being careful to not break peppers.v