



Peppers and Chiles

Roasted Chiles

Ingredients

Total time: 10 minutes

- Peppers or chiles

Directions

1. Place whole chilies and bell peppers in an oven on broil or on a rack over a charcoal fire. Turn occasionally until blackened on all sides.
2. Place roasted chilies and bell peppers in a plastic bag. Close the bag and let stand until cooled.
3. Remove roasted chilies and bell peppers from the plastic bag. Using a sharp knife, peel off the skin. Remove stems and seeds. Cut chilies and bell peppers into strips.
4. Serve or store roasted chilies and bell peppers in the refrigerator for up to 3 days in a covered plastic or glass container.

Choosing

For both hot and sweet peppers, look for firm, shiny, bright colored peppers with no browning or soft spots.

Preparing

For hot peppers, cut off the stem and halve the pepper; remove seeds and membrane to decrease the heat.

For sweet peppers, wash before using them; cut around stem then pull on it to remove core and seeds; cut pepper in half and trim remaining membrane.

Storing

Store peppers in a plastic bag in the refrigerator for 3-4 days.

