Roasted Peppers (sweet, hot, any color)

Preheat broiler and move rack to the top of the oven.

Remove stems and seeds from peppers. Slice into large, sections (halves or thirds of the pepper). Lightly coat them with olive oil and lay in a single layer on a baking sheet.

Broil peppers, turning them frequently, until the skin begins to blacken. Take out of the oven and allow them to cool. Use in recipes, on sandwiches, and in salads.\*

To store your roasted peppers, place peppers in a jar, fill the jar with a mild oil such as olive until the oil covers the peppers. Keep in the refrigerator until ready for use.

\* Some people prefer them without skins. To remove skins, allow the peppers to blacken, after taking them out of the oven, put them in a covered pot to allow the pepper to steam and cool. Then rub or wash off the blackened skin.