

Oven Roasted Peppers

February 17th, 2017

Prep Time: 00:30

Cook Time: 00:00

Pimentos are Bell Peppers that are ripened to a Red color. Pimentos are sweeter than the unripened green bell peppers. Pimentos (especially when roasted) can be used as a base for sauces, flavoring for mashed potatoes, added to rice dishes, stews, or other applications.

Any pepper can be roasted using this same method. Roasting a pepper will mellow the heat (for hot peppers) and caramelize the sugar to sweeten the flavor. Roasting a pepper will also give a slightly "smokey" flavor.

Ingredients:

Any type of Peppers can be roasted:

Red Pimentos

Green or Red Jalapenos

Poblanos

Hatch Chiles

Anaheim Peppers

Etc.

Directions:

Place the oven rack near the top of the oven, usually in the second slot from the top.

For ANY pepper other than Pimento, wear disposable rubber gloves.

Slice each pepper in half, from stem to tail.

Clean and prepare each pepper half by removing the stem, seeds, and pith (the white inner part).

Take a large cookie sheet and cover it with aluminum foil.

Place the peppers in a single layer on the cookie sheet.

Set your oven to Broil - High

Place the cookie sheet in the oven.

Bake until the peppers begin to soften, maybe 8-10 minutes. Some char is good.

Turn over each pepper.

Continue to broil until the peppers are completely soft and the skin is beginning to char, about another 5 minutes.

The smell will be AMAZING.

Remove from the oven and place in a zip-top bag. Remove all air from the bag and smash it flat.

Refrigerate or freeze for up to 6 months.