



Marinated Mini Sweet Peppers

Brittany Allyn

www.savorthe flavors.tv

Serves 4

Ingredients:

16 mini Sweet Peppers
¼ cup Extra Virgin Olive Oil
2 TBSP Balsamic Vinegar
1 large clove of Garlic minced
1 tsp chopped fresh Thyme
3 dashes of Hot Sauce



Directions:

With a knife, cut a vertical slit in the side of each pepper starting just below the stem and going to the tip of the pepper (this will allow the marinade to flavor the inside of the peppers). Place the peppers in a large zip style storage bag. Whisk together the remaining ingredients to make the marinade. Pour the marinade over the top of the peppers. Close the bag, removing the air and turn the bag until the peppers are evenly coated with the marinade. Refrigerate for 2 or more hours, turning the bag occasionally.

Heat a grill to medium heat (350°). Remove the peppers from the marinade and carefully place them on the grill. Grill turning occasionally until all of the sides get slightly charred (about 5-6 minutes). Serve immediately.