

Recipe By Amber Share for Native Food & Wine

## **Roasted Red Pepper Bruschetta**

Serves about 6

2 red peppers, completely dry  
olive oil  
sea salt  
tuscan bread, sliced and cut into hand-held size pieces  
thinly sliced prosciutto or pecorino cheese (optional)

Peppers can be roasted on a gas stove top or in the oven. Both methods are relatively easy.

Gas stove top method: Turn 2 burners on to medium, using long tongs place peppers on flames. Rotate peppers until the whole of them are completely black. Place in a paper or plastic bag loosely sealed for 10 minutes. Remove from bag and with a paper towel rub off the black skins. Do not rinse.

Oven method: Place oven rack near top. Turn broiler on high. Place pepper on a foil or parchment covered cookie sheet and place in oven. Rotate peppers until the whole of them are completely black. Place in a paper or plastic bag loosely sealed for 10 minutes. Remove from bag and with a paper towel rub off the black skins. Do not rinse.

Slice into long, spaghetti-like pieces. Baste the bread with olive oil then roast them in the oven until crisp. Sprinkle with salt. Top with prosciutto or cheese if desired and the peppers.