

K's Kitchen: Roasted pepper-goat cheese app

By Kathryn Reed

I went a little overboard with buying bell peppers at the farmers' market. And there was goat cheese in the fridge that needed to be used. Surely, there must be something I could do with the two of them.

I had Sue roast the peppers on the barbecue. It is important to pay attention to them. She was a bit paranoid about burning them, but that is actually what you want to do. You want the skins to be black and blistered. You won't be eating them, so don't worry about all those carcinogens.

While goat cheese alone on a cracker is just fine, I decided to create something a little more substantive. And they looked pretty. While that wasn't important for the two of us, presentation does make food more appetizing.



Roasted Peppers with Goat Cheese

2 bell peppers
1 small red onion, sliced thinly
Goat cheese

Crackers

Fresh lemon

Roast peppers on barbecue until charred. Place peppers in sealed plastic bag for a few minutes, allowing steam to create. Once cool enough to handle, remove skins.

Remove seeds. Thinly slice peppers.

Spread cheese on crackers. Top with peppers and red onion. Squeeze a few drops of lemon juice onto each cracker.