

Fire Roasted Chili Peppers

Fresh chili peppers take on a wonderful smoky flavor when charred over a flame. You can fire-roast whole peppers over the flame of a gas stove, in a broiler, or on a barbecue grill. Add them to corn bread, sandwiches, or salsas.

Cut a small slit near the stem of each pepper.

One at a time, insert a long-handled fork or skewer into each pepper and hold over the flame, or grill, or broil 4 inches from the heating element or fire, turning frequently until the skin is blackened.

Immediately place the charred peppers in a paper or plastic bag to steam for about 15 minutes, then remove them and scrape off the skin with a table knife.

Cut around the stem, pull out the stem and core, and scrape out any remaining seeds.

Cooking time: 6 to 10 minutes

