



FRIED SWEET AND HOT PEPPERS

(Piperies tiganites)

In summer, peppers come to market in Greece in every shape and size. Greeks love them fried, and usually mix in a few hot peppers for some punch.

10-15 long Italian peppers

5-10 Anaheim peppers (long, green mildly hot peppers)

1 cup Krinos Extra Virgin Olive Oil

1/4 cup Krinos Red Wine Vinegar

Wash and pat dry the peppers.

Heat the olive oil over medium-low heat in a large skillet, and add the peppers before the oil gets very hot. Cover the skillet with its lid and let the peppers cook over medium-low heat until their skins have browned lightly and the peppers are soft. Turn several times during cooking to brown on all sides. This may have to be done in batches if all the peppers don't fit in the skillet at once. They take about 10-12 minutes to fry.

Remove them carefully to a serving platter, pour over a little of oil from the skillet (it contains all the good pepper juices!), and sprinkle with vinegar. Let the peppers marinate for at least a 1/2 hour and serve at room temperature.

Yield: 4-6 servings