

Roasted Pepper with Feta Dip

BON APPÉTIT SEPTEMBER 2005 MOLYVOS, NEW YORK, NY

Yield Makes about 3 1/2 cups

Ingredients

6 red/orange peppers

1/4 cup extra-virgin olive oil

2 garlic cloves, peeled

2 cups crumbled feta cheese

Preparation

Char peppers directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel, seed, and quarter peppers. Puree peppers, oil, garlic, and cheese in processor. Season with salt and pepper. Chill at least 3 hours or overnight.