

Roasted Sweet Pepper, White Onion, and Basil Salsa

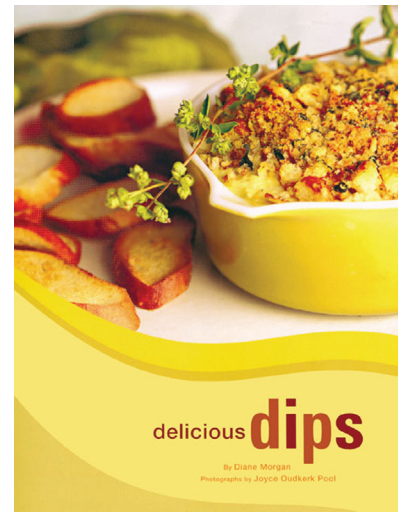
Though I call this a salsa, the tastes and ingredients sway this toward the Mediterranean. A perfect opener for a grill party centered around Italian or Provençal flavors. For this recipe you need to roast your own bell peppers don't substitute store-bought roasted peppers from a jar. The task is as simple as could be, and the texture of freshly roasted peppers is decidedly better than the ready-made alternative, especially for this salsa, where texture and color are everything.



Recipe picture

Ingredients:

- 1 large red bell pepper, roasted and cut into 1/2-inch dice
- 1 large yellow bell pepper, roasted and cut into 1/2-inch dice
- 1/3 cup diced white onion
- 4 large fresh basil leaves, coarsely chopped
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon balsamic vinegar
- 3/4 teaspoon kosher salt
- 1/4 teaspoon sugar
- Pinch red pepper flakes
- Freshly ground black pepper



From: Delicious Dips
By Diane Morgan

In a medium bowl, combine the red and yellow bell peppers, onion, basil, oil, vinegar, salt, sugar, red pepper flakes, and black pepper to taste. Stir gently to combine. Transfer to a serving bowl, cover and set aside for 1 hour before serving to allow the flavors to meld.

Makes about 1 1/2 cups

Dippables: Bruschetta; Crostini; corn chips; Pita Chips; Taro Root Chips; Yuca Chips

Dip Do-Ahead: This dip is best when made within 8 hours of serving, but it can be prepared up to 1 day in advance. Cover and refrigerate. Remove from the refrigerator 45 minutes before serving. Serve the salsa at room temperature.