



Nonna Peppa's Country Peppers

INGREDIENTS

- 1 1/2 small, sweet peppers – I like the multicolored ones
- 1 pint sweet cherry tomatoes (or a couple of medium-sized, ripe tomatoes from your garden)
- extra virgin olive oil
- 1 clove of garlic, chopped
- fresh basil
- salt and pepper to taste

DIRECTIONS

1. In a large (non-stick) frying pan, place enough olive oil just to cover the entire bottom.
2. Add the peppers to the pan and cover.
3. Fry peppers on medium/low heat, making sure to turn them on all side to achieve even cooking.
4. Note: Be very careful when turning peppers since the hot oil may splatter on you! I use the cover so my stove doesn't become a disaster area from the oil splatter! One trick I found useful is to remove the pan from the flame, wait a few seconds, remove the cover gently (don't let condensation drip in hot pan!), turn the peppers, replace cover and place back on burner.
5. While the peppers are frying, wash and chop the tomatoes.
6. When your peppers are ready, remove from pan and place in serving dish. Sprinkle a little salt and pepper and set aside.
7. In the same pan where you fried the peppers, add a little more olive oil and the chopped garlic. Sauté until golden.
8. Add the tomatoes and sauté on low heat, stirring occasionally.
9. The tomatoes only need to cook for a few minutes, until most water had evaporated.
10. Add salt and fresh basil and shut off burner.
11. Evenly distribute the tomatoes over the fried peppers.
12. Sprinkle some pepper and serve with crusty Italian bread and slices of your favorite cheese.