



*Toursi is a Greek word for any pickled vegetable. Normally, the vegetables are soaked in a boiled vinegar-water bath, however, in this version, a reduced vinegar with oil is drizzled providing the pickled flavor. The peppers are roasted first, giving them a nice smoky undertone. Serve as an appetizer with a lot of bread on hand for dipping the oil.*

## **Peppers “Toursi”**

### *Ingredients*

6 banana peppers  
1/4 cup oil  
2 tbsp reduced balsamic vinegar  
Salt to taste

### *Instructions*

Preheat your oven to 350°F and the rack in the middle position. Place your peppers on a pan and cook for 1 hour and then turn over and cook for another hour. As soon as the peppers come out of the oven, cover them with silver foil. This will make it easier to remove the skin.

Start by pulling out the stem from the top. Lift a corner of the pepper’s skin and peel away until all the skin is gone. Remove any seeds and place the clean pepper onto a serving dish. Once all peppers are done, sprinkle with salt. Drizzle the balsamic vinegar and the oil over the peppers. Allow to rest for 1/2 hour before serving (the juices from the peppers and the oil and vinegar will blend nicely).

Serves 2 to 4.