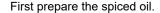
Smoky peppers with paprika, fennel and green herbs

Try making some jars of our smoky peppers — they keep well in the fridge to serve with a whole variety of dishes.

Makes 2 smallish jars — depending on the size of your peppers.

- 500 ml well flavoured olive oil
- 2 cloves garlic in thin slices
- 3 tsp smoked paprika the sweet one not the hot type
- 1 tbsp fennel seed
- 1 tbsp peppercorns mixed ones if possible
- 10 large red peppers
- 10 large yellow peppers
- 300 ml cider vinegar

Chopped green herbs — we like parsley and fennel fronds, but the choice is yours



- · Warm the garlic and paprika in the oil for 5 minutes but don't let it get hot enough to cook the garlic.
- · Leave aside to cool.
- After an hour or so strain through a sieve lined with double thickness kitchen paper to remove the spices.
- In a small pan heat the peppercorns and fennel for just 1 minute until they smell aromatic.
- · Add to the filtered oil and set aside.

Whilst the oil is cooling prepare the peppers.

- · Heat the grill to high.
- Whilst it is heating cut each pepper in half lengthways through the stalk end and remove as much seed as possible.
- · Spread them out on baking sheets, lined with kitchen paper for easy cleaning.
- Grill each tray for up to 15 minutes until the skins are black and then immediately transfer the peppers to plastic food bags whilst still hot.
- When the peppers are cool the skins and stalks should slip off easily, along with any remaining seeds.
- Cut them into large serving pieces maybe 4 5 cm long.
- Bring the vinegar + 300ml water to simmering point and add the peppers.
- Bring back to a simmer and cook for just 3 minutes before draining well you can discard the vinegar.
- Pack the peppers into small sterilised jars.
- Heat the spiced oil for a few minutes until just hot enough to touch.
- · Pour over the peppers, along with the whole spices to cover them completely.
- · Seal the jars and store in the fridge.
- Add the chopped herbs to the peppers as you serve them otherwise they will discolour.

