

## Red Pepper Relish with Cheddar Cracker

Serves 4-6

### Ingredients:

- 2 large red bell peppers, cored, seeded and diced into ¼ inch cubes
- 1 tbsp olive oil
- 2 tbsp red wine vinegar
- 1 tbsp balsamic vinegar
- ½ tsp salt
- 1 tsp fresh oregano
- Crackers of your choice (suggested: black pepper water crackers)
- Cheddar of your choice (suggested: white cheddar for slicing)

### Directions

#### Relish

- Stir the peppers, oregano and salt together in a bowl
- Heat the oil in a large skillet over medium heat
- Add the peppers, stirring occasionally about 5-7 minutes until the peppers are soft and translucent
- Add the vinegars and cook for 3-4 minutes until the vinegar has been absorbed and the peppers are starting to caramelize
- Cool to room temperature before serving

#### Cheddar Crackers

- Cut cheddar to fit the cracker
- Place cheddar on cracker and top with 1 tbsp of relish