



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

Hero Vegetable: **Orange Bell Pepper**

### **Roasted Orange Bell Pepper Hot Sauce**

**Ingredients:**

3 large orange bell peppers, cored and into large pieces  
4 cloves garlic  
1 cup olive oil  
2 slices stale bread, torn to small pieces  
1 habanero pepper  
2 Tbs vinegar  
½ tsp cumin  
salt to taste

**Directions:**

Set your oven to broil. Line a baking sheet with parchment paper. Place the bell peppers skin side up on the baking sheet and broil for a few minutes until they are well blistered, about 8 minutes. Remove the baking sheet from the oven and drape a clean kitchen towel over the peppers until they cool. Once they've cooled, wipe them down with the kitchen towel to remove the skin.

Place the peppers and the remaining ingredients except the olive oil in a processor. Process gradually adding the olive oil. Taste, add more vinegar if needed and if the sauce is too thin for your taste add another slice of bread. Process until smooth.