



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Red Pepper Relish with Cheddar Cracker

Serves 4-6

Ingredients:

2 large red bell peppers, cored, seeded and diced into 1/4 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