

VeraVia Escalivada

Ingredients:

2 bell peppers (one red and one yellow)
1 medium eggplant
1 medium onion
1 clove garlic, crushed and minced
1/4 cup olive oil
Salt and pepper
Sherry vinegar
1/2 bunch flat leaf parsley, minced

Method:

- Preheat oven to 350.
- Rub vegetables with olive oil and sprinkle with a few pinches of salt. baking sheet, and roast for an hour or until soft. Remove from oven and let cool.
- Peel skins off of the eggplant and the peppers. Julienne slice into 1/2- to 1- inch pieces. Add crushed garlic, salt and pepper, drizzle generously with oil, and add a big splash of sherry vinegar. (Start with a teaspoon or two, taste, and adjust to your liking). Finish with fresh parsley.