



Ensalada de Aguacate y Pimientos Rojos (Avocado and Red Pepper Salad)

Serves 8

- 4 large sweet red bell peppers
- About 1 tablespoon olive oil for rubbing peppers
- 2 ripe avocados, preferably the Haas variety
- 10 canned flat anchovy fillets packed in oil, drained
- 2 ½ tablespoons balsamic vinegar
- ½ tablespoons freshly ground white pepper
- 3 tablespoons snipped fresh chives (about 1/8 inch long)
- Lemon juice, to taste

Instructions:

Preheat oven to 400 degrees F. Rub peppers with oil. Roast and peel them.

Cut the peppers in half along their natural seams and remove seeds. If some peppers break up a bit while peeling them, don't worry just try to keep them as whole as them, as possible. Place half peppers (or quarters, or even strips, if they have broken up too much) in one layer, on an ungreased baking sheet and put them back in the 400-degree F. oven for 15 minutes, or until they are soft.

Remove the pits from the avocados and scoop out the flesh into the blender or food processor. Purée with the anchovies and vinegar. Add white pepper and taste for seasoning; Add lemon juice, if desired, to taste. To serve, place half a pepper on each plate. Arrange a spoonful of avocado purée at the base of the pepper. Sprinkle the chives over the peppers. Serve warm or at room temperature.

Wine Pairing:

Marimar Estate Bonita's Hill Chardonnay

Recipe from:

The Spanish Table, page 70
by Marimar Torres