

## Marinated Roasted Peppers and Fennel

2 ea. Fennel  
3 ea. Red pepper  
Extra-virgin olive oil  
Aged balsamic vinegar  
Salt and pepper  
Sprigs of fresh oregano

1. Pre-heat grill.
2. Trim off tops of fennel and any brown root or scars. Cut into eighths. Toss in a little olive oil and season with salt and pepper.
3. Roast peppers by placing dry on the grill and allowing the skin to blacken on all sides. When the skin is black and puffing loose, place in a bowl and cover tightly with plastic wrap. When cooled: peel, core, and pull into 1" wide sections.
4. While roasting peppers, grill fennel slowly on lower part of the grill until tender.
5. Combine peppers and fennel in a bowl. Splash with balsamic vinegar and a little more olive oil, season with salt and pepper, and add oregano sprigs. Allow to marinate overnight.