

# Grilled & Marinated Peppers with Burrata

6 red, orange, or yellow bell peppers

1 garlic clove, sliced

⅓ cup chopped chives (1 clamshell)

½ cup chopped basil

2 tablespoons white balsamic vinegar

2 tablespoons red wine vinegar

3 tablespoons olive oil

1 anchovy

1 teaspoon kosher salt

8oz burrata

1. Rinse and dry bell peppers. Using your hands, rub the peppers with a light coating of oil.
2. **Gas:** Light a gas burner with medium-high flame and place peppers on top. Cook each side until charred and blackened. **Charcoal:** Over medium-hot coals or a low flame, cook peppers until charred and blackened on each side.
3. Transfer peppers to a bowl and cover with plastic wrap. The steam will help loosen the skins. After about 15 minutes, when the peppers are cool enough to handle, rub off the skins.
4. While the peppers sit make the marinade. Add 1 anchovy and 1 teaspoon of kosher salt to a bowl big enough to hold the peppers. Use the back of a spoon to mash the anchovy and the salt breaking the anchovy up into a paste. Add the chopped chives, chopped basil, white balsamic vinegar, red wine vinegar, and olive oil to the anchovy. Whisk everything together.
5. Remove the skins from the peppers and cut each pepper in half. Discard the stems, seeds, and core. Then slice the peppers into thin strips and add the sliced peppers to the marinade. Let the peppers marinate for at least 30 minutes on the counter, tossing every now and then.
6. To serve, spread the peppers in a bowl. Break burrata ball(s) and place them in the center of the peppers. Drizzle a few extra tablespoons of the vinegar herb mixture over the whole plate and finish with some fresh black pepper.