

## Piquant Sweet Peppers

BY SHELLEY WISEMAN GOURMET APRIL 2011

Makes 8 servings

### Ingredients

3 pounds sweet peppers, a combination of red, yellow and/or orange

1/4 cup olive oil

1/2 cup red wine vinegar

2 tablespoons sugar

### Preparation

Cut peppers lengthwise into 1/2 inch thick strips.

Heat olive oil in a large heavy skillet over medium heat and add peppers and 1/2 teaspoon salt.

Cook, stirring, until wilted, 10 to 15 minutes.

Add vinegar, sugar, and 1/2 teaspoon salt and cook, stirring occasionally, until peppers are tender and most of liquid has evaporated leaving an emulsified sauce, 10 to 15 minutes. Serve warm or at room temperature.