

## JOHN PLESHETTE'S MEAL OF THE WEEK

### RED PEPPERS AND RADICCHIO

3 LARGE RED OR YELLOW SWEET PEPPERS  
4 CLOVES OF GARLIC  
2 SPRIGS OF FRESH THYME  
SHERRY WINE VINEGAR OR BANYULS VINEGAR

#### FOR THE PEPPERS:

CUT OUT THE STEMS ON THE PEPPERS, SLICE LENGTHWISE ALONG THE NATURAL CREASES. REMOVE THE SEEDS AND TRIM OFF THE WHITE PITH.

HEAT 4 TBSPS OF OLIVE OIL IN A LARGE FRYING PAN OVER MEDIUM LOW FLAME.

ADD THE PEPPERS AND COOK SLOWLY FOR ABOUT 30 MINUTES UNTIL RELATIVELY SOFT. SALT AND PEPPER. TURN FREQUENTLY.

MEANWHILE, STRIP THE LEAVES FROM THE THYME SPRIGS. PEEL AND THINLY SLICE 4 GARLIC CLOVES..

WHEN THE PEPPERS ARE SOFT, ADD THE THYME LEAVES AND GARLIC. SHAKE THE PAN TO DISTRIBUTE THE GARLIC.

AS SOON AS YOU SMELL THE GARLIC COOKING, TURN OFF THE HEAT AND ADD 2 TBSPS OF VINEGAR. STIR PEPPERS WITH A WOODEN SPOON AND SCRAPE ONTO A SERVING PLATTER.

#### FOR THE RADICCHIO:

2 LARGE HEADS OF RADICCHIO  
2 CLOVES OF GARLIC  
ONE LEMON

CUT THE RADICCHIO LENGTHWISE IN QUARTERS. TRIM OFF THE WEDGE OF WHITE STEM.

HEAT 4 TBSPS OF OLIVE OIL IN THE PAN.

ADD THE RADICCHIO WEDGES AND COOK FOR ABOUT 20 MINUTES OVER A MEDIUM FLAME, TURNING FREQUENTLY. SALT AND PEPPER.

COOK UNTIL THE RADICCHIO HAS COLLAPSED AND SOFT BUT STILL HOLDS ITS SHAPE.

PEEL AND THINLY SLICE GARLIC. ADD TO THE PAN. COOK LONG ENOUGH TO SMELL THE GARLIC.

ARRANGE ON A PLATTER WITH PEPPERS. SQUEEZE LEMON OVER THE RADICCHIO.

SERVES 4

NOTE: TO SERVE AS PICTURED, REFER TO THE FRIED BABY ARTICHOKE IN THE VEGETABLE SECTION.