

Ajvar

5 red bell peppers

1 medium eggplant (about $\frac{3}{4}$ lb)

5 cloves minced garlic

$\frac{1}{4}$ cup olive oil

1 Tablespoon white or wine vinegar

1 t kosher salt

Freshly ground black pepper

(cayenne pepper to taste if you want hot ajvar)

Grill the peppers until blackened all over. You can grill the whole eggplant at the same time until soft. Put the peppers in a bowl, and cover with plastic to sweat for 15 minutes. Peel and seed. (I suppose you can just use already roasted red peppers from a jar, to speed things up.) Peel the eggplant and squeeze out some of the juice. Chop coarsely and put in a processor with the garlic and red peppers. Puree until not quite smooth. Pulse in vinegar, oil, and salt and pepper. Put mixture in a saucepan and bring to a simmer, then simmer on low, stirring frequently for about $\frac{1}{2}$ hour. (This splattered a lot. Watch yourself.) Transfer to a jar with a tight fitting lid while still hot, and it will keep for quite a while in the refrigerator.