Ingredients:

- 2 lb. miniature sweet peppers
- 3-4 T. Kosher salt
- 3 T. olive oil
- 1 lemon

Directions:

- Preheat non-stick frying pan on high, when hot, cover the bottom with 1 ½ - 2 T, kosher salt.
- Drizzle 3T olive oil over the salt.



Jean's Grilled Peppers with Lemon and Salt

- Place a single layer of peppers over the olive oil. When sizzling and popping, cover for about 6 minutes.
- Turn the peppers over and sprinkle another 1 ½ to 2 T kosher salt on top. Cover for another 1-2 minutes.
- Squeeze the juice of the lemon on top and cover for another minute.
- Turn heat off and let sit for 15 minutes.

Serve hot, warm, or at room temperature.
May add lemon zest on top prior to serving.