

## MIXED PEPPER SALAD

Contributed by Rick

- 2 red peppers (or however many you like)
- 2 green peppers (or however many you like)
- 2 yellow peppers (or however many you like)
- 3 tbs olive oil
- 1 tbs nice balsamic vinegar
- 1 tbs lemon juice (optional)
- 2 tsp sugar (vary to taste)
- salt and pepper to taste



Cut peppers into “faces” that will lay flat on the grill. Grill them skin-down at the highest heat you can, until the outside skins are entirely black. Take them off grill and put them in a paper bag for 15 minutes or so. Pull or rub the burnt skins right off, leaving the flesh behind – they should come off very easily if the peppers were really blackened. It’s OK to leave a few black specks on the flesh, but you can also rinse them off and pat them dry if you want. Cut the de-skinned peppers into long strips about ½ cm wide, and place in serving bowl.

Combine the olive oil, balsamic vinegar, (lemon juice) and sugar together, then add salt and pepper to taste. Pour over the pepper strips.

## Henny's Coleslaw

Contributed by Krista

- 1/4 small cabbage grated
- 1 grated carrot
- 1 stalk of celery finely chopped
- 3 tbsp mayonnaise
- 3 tbsp milk
- 1/4 tsp dry mustard
- 1/4 tsp garlic powder
- 1/4 cup brown sugar

Mix together and serve

