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Cherries

Cherry Grilled Sweet Pepper Salad

Yield: 4 to 6 servings

1/4 cup balsamic vinegar

2 tablespoons olive oil

1 clove garlic, minced

2 tablespoons finely chopped fresh basil leaves

1 teaspoon salt

1/4 teaspoon freshly ground pepper

2 cups pitted Northwest fresh sweet cherries

1 cup thinly sliced sweet onion

2 each yellow and red sweet peppers, halved and seeded

Combine balsamic vinegar, olive oil, garlic, basil, salt and ground pepper; mix well. Reserve about 3 tablespoons dressing for peppers. Toss cherries and onion in remaining dressing. Brush peppers with dressing and cook on lightly oiled grill over medium heat 10 to 12 minutes. Turn and brush peppers with dressing halfway through grilling. Place in paper or plastic bag and close tightly; let stand 10 to 15 minutes. Remove from bag and peel off skin. Slice peppers into 1/2-inch strips and mix with cherry mixture. Preparation time 35-45 minutes.

Tips:

- To take to a picnic or barbecue, prepare dressing and marinate cherries and onion ahead. Drain off 2 to 3 tablespoons dressing to brush onto peppers when ready to grill peppers. Proceed per directions above to prepare salad.
- Grill peppers before grilling meat. Proceed per directions above.
- Salad may be added to sandwiches in place of relishes or pickles
- Peppers may be broiled 4 to 6 inches from heat until skin begins to char. Peel as above.

Thanks to the NW Cherries for providing these great recipes, www.nwcherries.com.