



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Roasted Pepper Tartine –

Serves: 4

2 roasted red or yellow bell peppers (good-quality jarred peppers are fine)

Salt and pepper

1 teaspoon chopped fresh marjoram or 1/2 teaspoon dried oregano

2 garlic cloves, minced

2 tablespoons extra-virgin olive oil

4 large 1/2-inch-thick slices bread from a day-old crusty, rustic loaf

4 tablespoons sun-dried tomato purée (optional)

12 black olives, pitted

4 ounces firm fresh goat cheese log or 4 ounces Camembert or Brie

Remove and discard seeds from peppers, then slice peppers into strips 1/4-inch wide. Put strips in a small mixing bowl and season well with salt and pepper. Add marjoram, garlic and olive oil and stir to coat.

Put the bread slices on a baking sheet and toast lightly on both sides under broiler (or use a toaster and place toasted slices on baking sheet). Brush with sun-dried tomato purée, if using. Divide peppers among the 4 toasts and spread out to cover. Tuck the olives here and there.

Top each toast with 1/2-inch slices of goat cheese or Camembert (about 1 ounce total on each toast).

Broil for 2 to 3 minutes, not too close to the heat, until nicely browned. Alternatively, bake tartines 3 to 5 minutes on top shelf of a 450-degree oven, or individually in a countertop toaster oven. Serve hot.

Credit: David Tanis