

Spicy Ash Roasted Vegetables Escalivada

- 2 medium globe eggplant
- 2 medium zucchini
- 3 large red bell peppers
- 3 small Spanish onions (unpeeled)
- 12 Roma tomatoes
- 1 1/2 cups extra virgin olive oil, divided in half
- coarse sea salt
- freshly ground black pepper
- 1/2 tsp Aleppo pepper or Piment d'Eslette or hot pepper flakes
- 1/4 cup chopped fresh Italian parsley leaves
- 1 tsp minced garlic
- sherry vinegar

In a large bowl, toss eggplant, zucchini, red peppers, onions and tomatoes with half of the olive oil. Season liberally with coarse sea salt, black pepper and Aleppo pepper flakes. Rub with gloved hands to coat evenly. Wrap each vegetable individually in heavy-duty aluminum foil.

Once you have finished grilling your meal and only smoldering coals remain, place the foil-wrapped vegetables directly on coals. Pile some coals on top of the foil packages. Place lid on grill and let cook until vegetables are completely tender, about 2-4 hours. Remove the vegetable packages from the coals and unwrap. Peel and discard the skins of the eggplant, pepper, onion and tomatoes. Remove and discard the seeds of the peppers and the eggplant. Roughly chop the vegetables and place in a medium size bowl. Stir in the remaining olive oil, chopped parsley and minced garlic. Season to taste with sea salt, black pepper and Aleppo pepper, or substitution. Drizzle with sherry vinegar to taste.

Serve on crusty bread, crackers, flatbreads, grilled poultry or fish.