

## Red Pepper Crostini with Feta and Fried Capers

**Yield:** About 20 Servings

2 red bell peppers  
1 large baguette  
Olive oil  
12 oz feta cheese  
¼ cup capers  
1 ½ cup vegetable oil

1. Preheat an oven to 300F
2. Cut the baguette into ¼ -inch slices and dab with olive oil. Arrange crostini slices on a sheet tray and toast lightly in the oven.
3. Over a gas flame, roast each red pepper, turning occasionally, until the skin has blackened and blistered all over. (alternatively you can do this in an oven with a broiler) Once the peppers are roasted remove to small bowl and either individually with plastic wrap or cover bowl with plastic to allow peppers to steam for 10 minutes
4. While your peppers are cooling and your crostinis are crisping, rinse your capers thoroughly to remove much of the brine. Pat dry between paper towels. In a heavy saucepan, heat the vegetable oil to 375F. Working in batches, fry the capers until golden, about 30 seconds per batch. Remove to paper towels to drain.
5. Remove all plastic and blackened skins from the red peppers, cut in half and remove stems, seeds, and white pith. Slice peppers crosswise into very thin slices, about 1/8 inch thick.
6. With each crostini, arrange a thin slice of feta to just cover the bread. Top the cheese with about a teaspoon of the sliced roasted red pepper and top with a caper or two. Place back on sheet trays and place them back in the oven to warm the cheese.
7. Remove from oven, plate onto a platter or board, and serve hot!