

Marinade for Peppers on the Grill

You will need:



mixing bowl



whisk



measuring cups & spoons



zip lock bag



knife



cutting board

Ingredients

½ c. Italian dressing



½ c. lime juice



1 Tbsp. honey



1 ½ tsp. cumin



green bell pepper



yellow bell pepper



red bell pepper



orange bell pepper



Directions

1. Using whisk, mix Italian dressing, lime juice, honey, and cumin together.
2. Pour into a large zip lock bag.
3. Wash and remove seeds from peppers.
4. Slice peppers.
5. Add slices to marinade bag.
6. Marinate for 1 to 2 hours, turning occasionally.
7. Grill over indirect coals for 10 minutes, turning halfway through.

**Great when served with grilled chicken or steak!*



Submitted by: Joe S.