

Smoked Capsicum Salsa

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Serves 6 as an entree

Ingredients

1 red capsicum
1 yellow capsicum
1 green capsicum
½ red onion – finely diced
2 large tomatoes – quartered, de-seeded and finely diced
8 large leaves of fresh basil – finely shredded
juice and zest of 1 lemon
80ml olive oil (or, basil oil)
½ bunch flat leaf parsley
salt and pepper to taste
Hickory wood chips/pellets – for smoking

Method

Roast capsicums in a hot oven until capsicums blister.
Remove from oven and cover with glad wrap or foil.
Allow caps to stand for 20 mins before skinning and de-seeding them.
Place the skinned and de-seeded capsicums on a steel cake rack.
In an old pan, put a layer of foil on the surface of it.
Place a small handful of the wood chips on top of the foil.
Turn on the heat and wait till the chips start to smoke.
Once smoking, place the rack over the pan and smoke the chips for 20 minutes.
Remove from the heat and allow to stand for 10 minutes.
Finely dice the capsicums and place in a bowl.
Add the tomato, onion, basil, lemon, parsley and oil and combine well.
Season with salt and pepper.