Spicy Summer Peperonata  
Recipe courtesy of Molto Batali (ecco 2011)  
  
¼ cup plus 6 tablespoons extra virgin olive oil  
2 medium red onions, thinly sliced  
1 garlic clove  
4 Italian frying peppers, cored, seeded and cut into ½ inch wide strips  
4 red bell peppers, cored, seeded and cut into ½ inch wide strips  
4 yellow bell peppers, cored, seeded and cut into ½ inch wide strips  
4 large jalapeno peppers, cored, seeded and julienned  
¼ cup red wine vinegar  
½ cup salt packed capers, rinsed and drained  
4 tablespoons chopped fresh marjoram leaves  
salt and freshly ground black pepper  
  
in a 12 to 14 inch sauté pan, heat the ¼ cup oil over medium-high heat until smoking. Add the onions, garlic clove, and all of the peppers. Cook until the peppers have softened but still have some texture, 8 to 9 minutes.   
  
Add the red wine vinegar, capers, marjoram, and the remaining 6 tablespoons oil. Stir gently but thoroughly and season to taste with salt and pepper. Pour into a shallow bowl, and serve warm or at room temperature.   
  
Serves 8 to 10 as a side dish.

[[if you're looking for a spicy side dish to go with any grill dish this labor day - you just found it!!! YUMMMMM

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