

Pepper Mélange

Makes 2½ cups

The base for our [Fire Baked Goat Cheese](#), this relish carries a touch of heat.

Ingredients

| | |
|---------|----------------------------------|
| 1 cup | red pepper, stemmed and seeded |
| 1 cup | green pepper, stemmed and seeded |
| ½ cup | pepperoncini, stems removed |
| 2 Tbsp. | pepperoncini juice (from jar) |

Method

- Pulse all the ingredients together in a food processor until the mixture resembles a relish.
- Store the mélange in an airtight container until ready for use.

