

Roasted Pepper and Snow Pea Salad

- 2 red sweet peppers, about $\frac{3}{4}$ pound
Salt to taste
 $\frac{3}{4}$ pound snow peas
1 small red onion, peeled
1 tablespoon Dijon-style mustard
2 tablespoons red-wine vinegar
 $\frac{1}{2}$ teaspoon ground cumin
Freshly ground pepper to taste
 $\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup finely chopped parsley.
1. Preheat broiler or prepare a charcoal grill. Place peppers under broiler or on grill and cook on all sides until skin is well charred. When cool, split peppers in half, core them and discard charred skin.
 2. Cut the peppers lengthwise into thin strips. There should be about 1 cup. Put the strips in a salad bowl.
 3. Bring enough water to a boil to cover the snow peas. Add salt and snow peas. Boil 2 minutes. Drain in a sieve. Run cold water briefly over peas and drain. Add to salad bowl.
 4. Cut the onion in half, cut each half crosswise into thin slices and add them to the bowl.
 5. Put mustard, vinegar and cumin in a small bowl; add salt and pepper. Beat vigorously with a whisk while adding oil. Stir in parsley. Pour dressing over vegetables and toss.
- Yield: 4 servings.