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## Escalivada recipe

Tue, 08/19/2008 - 10:38 -- Roger Doiron

Introduction:

Here's an idea for those of you whose gardens are bursting with peppers, tomatoes, onions and eggplant: escalivada! A typical preparation of Catalan cuisine, escalivar literally means "to cook in hot ashes." The dish consists of several types of grilled vegetables, such as eggplant, sweet red peppers, red tomatoes, and sweet onions. Once well cooked on the grill, the vegetables are peeled and sliced in strips, the seeds removed, and seasoned with olive oil and salt (or anchovies, if you're an anchovy kind of person). It can be served with grilled meats or on toasted bread as in the photo above.

Image (optional):

Recipe Type:

[appetizers](#) [1]

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[1] <http://kgi.org/recipe-type/appetizers>