

# Upscale Peppers

**2 Tbsp. olive oil**

**1 red pepper, julienned**

**1 orange pepper, julienned**

**Oh! So Garlic**

**Oh! So Onion**

**Sunset Seasoned Salt**

**1 medium onion, chopped**

**¼ cup Hot Pepper Bacon Jam**

**½ cup feta cheese**

Place sliced peppers and onion in a bowl and toss with 1 Tbsp. olive oil and Hot Pepper Bacon Jam. Sprinkle with Oh! So Garlic, Oh! So Onion and Sunset Seasoned Salt. Cover and marinate for ½ hour. Heat grill to high heat, place vegetables in a foil grill pan with 1 Tbsp. olive oil and grill for 8-10 minutes until tender crisp. Place in a serving dish adding feta cheese. Serve warm.

• HOT PEPPER BACON JAM  
• OH! SO GARLIC

• OH! SO ONION  
• SUNSET SEASONED SALT