



## Caramelized Red Peppers and Onions

### Ingredients:

- 2 red bell pepper, cut into strips
- 2 red onions, cut into strips
- 1 tablespoon olive oil
- 1 teaspoon butter
- 1/4 cup red wine (optional)
- 1 pinch salt
- 1 pinch ground black pepper
- 1 pinch dried basil

---

### Preparation:

In a hot saucepan over a medium heat, combine red peppers, onion, oil and butter; saute for 2 minutes. Reduce heat to medium-low and continue cooking, stirring occasionally, until the onions and peppers soften. If desired, stir red wine into the vegetables and cook until the wine evaporates; approximately 30 minutes. Season with salt, pepper, and basil.