

## Grilled Vegetable Salad

Serves 4

3-4 medium tomatoes  
6 medium hot Chiles (cayenne or Anaheim) –  
3 cloves of garlic, peeled  
1 small onion quartered  
1/4 tsp cumin seed  
1/4 tsp black peppercorns  
1/2 tsp salt, or more to taste  
2 tbsp fresh lemon juice  
1-2 tbsp extra-virgin olive oil  
1/4 cup finely chopped flat-leafed parsley leaves, plus 3 to 5 springs for garnish

Prepare barbeque or heat a large heavy skillet over a medium high heat.  
Grill the tomatoes, peppers, garlic cloves and onion pieces turning the ingredients frequently, until the vegetables have blackened patches all over. Remove from heat.

Remove the stems and seeds from peppers and cut into strips.

Cut the tomatoes into 4 or 5 pieces each. Slice the onion quarters in half crosswise and break up into layers. Crush the garlic.

Pound the cumin and pepper in a mortar and pestle, or grind in a spice grinder.

In a small bowl, blend together the salt, cumin, pepper, grilled garlic, lemon juice and oil. Place the vegetables in a serving bowl. Pour over the dressing and stir to coat. Leave for 30 minutes to allow the flavors to blend.

Just before serving, stir in the chopped parsley. Taste for salt and add more if necessary. Garnish with parsley sprigs.