

Honey-Glazed Red Pepper with Goat Cheese

1 large sweet red pepper, cored and seeded

1/4 cup thinly sliced onion

2 cloves garlic, crushed

1 Tablespoon olive oil

3 Tablespoons honey

3 Tablespoons red wine vinegar

2 teaspoons dried basil, crushed

1/2 teaspoon salt

Dash pepper

2 whole lettuce leaves

2 oz. goat cheese

Toasted baguettes

Thinly slice red pepper. Sauté pepper, onion and garlic in oil 10 minutes or until onion and pepper are tender. Add honey, vinegar, basil, salt and pepper; cook and stir over medium-high heat until glazed. Serve on lettuce line plates with goat cheese and toasted baguettes.