

Grilled Goat Cheese Stuffed Peppers



From the Sensenig's Recipe Book

Ingredients

Peppers

4 oz Cream cheese
2 oz Goat Cheese
1.5 cups White cheddar cheese, shredded
2 Green onions thinly sliced
Salt & Pepper
12 large jalapeno chilis, halved lengthwise, stemmed & seeded
1 Tbls. Ancho chili powder

Grilled Red Pepper-Tomato Sauce

1 large red pepper, grilled, peeled & chopped
4 plum tomatoes, grilled, charred, chopped
2 cloves garlic, chopped
2 T. Red-wine vinegar
1 T. Honey
¼ cup fresh cilantro, chopped
¼ cup olive oil
Salt & Pepper

Preparation

Peppers

Whisk together cream cheese, goat cheese and cheddar. Fold in green onions, season with salt & pepper. Fill each jalapeno with the mixture and sprinkle the top with ancho powder.

Place chilis on the grill, cook til slightly charred and tender – 8-10 minutes.

Spoon the Grilled Red Pepper Tomato Sauce (see below) onto a platter and top with jalapenos.

Grilled Red Pepper-Tomato Sauce

Combine the red pepper, tomatoes, garlic vinegar, honey and cilantro in a food processor, process until smooth.

With the motor running slowly add oil and season with salt and pepper.

Keep the sauce warm on the stove until served.

Notes:

If you like less spicy, use small red and yellow peppers. We get a bag at Costco and it works great.

Source:

Aunt Delores \ Bobby Flay