

# Stuffed Roasted Red Peppers



2 medium red peppers  
 6 ounces goat cheese  
 ½ ounce fresh thyme (fine chop)  
 ½ ounce fresh oregano (fine chop)  
 ¼ ounce fresh basil (fine chop)  
 ½ ounce fresh parsley (fine chop)  
 6 cloves garlic  
 ½ cup olive oil  
 1 loaf French bread  
 6 ounces butter (melted)  
 1 cup balsamic vinegar

## How to Prepare:

Rub red peppers with small amount of olive oil. Place on grill, turning occasionally until all sides are blistered. Place peppers in a bowl and cover with plastic wrap to continue cooking process. Let stand covered about 10 minutes. In an oven safe dish, place garlic cloves and remaining olive oil. Roast 350° for 15 minutes until garlic is soft. While garlic is roasting and red peppers are steaming, cut French bread at a 35° angle. (about ½ inch thick slices) Brush bread with melted butter and place on a sheet pan to bake at 350° for 5 minutes. Mix together goat cheese and fresh herbs. Remove red peppers from bowl and carefully peel skins. Remove tops and take out all seeds. Stuff peppers with herbed goat cheese mixture. Place balsamic vinegar in sauce pan and reduce by half. Place stuffed red peppers on a sizzle platter and pour roasted garlic oil over the red peppers. Roast for 6-7 minutes at 500° until cheese is melted. Remove red peppers, place on top of mesculin mix, fan croutons around peppers and drizzle balsamic reduction over all.

Yield: 4-6 servings

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