

Appetizers

Grilled Stuffed Jalapeno Chilis

Bobby Flay
Parade Magazine

Servings: 6

Grill Time: 10 minutes

4 ounces cream cheese, room temperature
2 ounces soft goat cheese
1 1/2 cups white cheddar cheese, shredded
2 green onions (green and pale green part), thinly sliced
Salt and black pepper to taste
12 large jalapeno chilis, halved lengthwise, stemmed and seeded
1 heaping teaspoon Ancho chili powder
GRILLED RED PEPPER_TOMATO SAUCE
1 Large Red Pepper, grilled, peeled and chopped
4 Plum tomatoes, grilled and charred on all sides, chopped
2 cloves garlic, chopped
2 tablespoons red-wine vinegar
1 tablespoon honey
1/4 cup fresh cilantro, chopped
1/4 cup olive oil
Salt and freshly ground black pepper to taste

Heat grill to medium.

Whisk together the cream cheese and goat cheese in a medium bowl until smooth. Fold in the cheddar and green onions; season with salt and pepper.

Fill each jalapeno half with about 2 tablespoons of the mixture; sprinkle the top with ancho powder.

Place chilis on the grill, filling side up, and cook until slightly charred and tender, about 8 to 10 minutes.

Spoon the Grilled Red Pepper -Tomato Sauce onto a platter and top with the 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.

Per Serving (excluding unknown items): 197 Calories; 18g Fat (78.7% calories from fat); 4g Protein; 7g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 95mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 3 Fat; 0 Other Carbohydrates.