

## **Sausage Stuffed Anaheim Peppers**

*Chef Justin Barbour*

With football season looming, nothing says halftime snack like peppers and sausage. These snacks are simple, fast, and addicting. You'll need...

A dozen small Anaheim Peppers  
½ pound of ground pork sausage  
1 Cup shredded parmesan cheese  
2-3 cloves garlic, finely minced  
1 Chile Colorado, cleaned and diced (the mature, red version of an Anaheim)  
½ cup cream cheese

The Anaheims can be prepared in several different ways depending on preference. Roast the peppers very quickly on the grill or over an open flame to blacken slightly. Do not overcook here or they will be mushy in the end. I personally like the skin so I leave it on, only rubbing some of the black off. If you do not like the skin place in a bag for 5 minutes, take out and the skin will come right off.

If you do not want to mess with roasting (I do suggest it though) simply peel the skin off with a peeler, or don't and leave it like it is. Either way it's going to taste great.

Depending on the make and model of your pepper you can either cut the pepper in half or just cut the side off so that you can stuff it. Set aside.

Mix the ground pork sausage, the garlic, the diced Chile Colorado, and some cracked black pepper. Cook in a sauté pan for several minutes until the meat is browned and cooked through. Drain excess fat. Take off the heat and add half of the parmesan cheese and the cream cheese, stirring together. Stuff peppers, being careful as the meat should still be hot. Cover the tops with the remaining parmesan cheese and place in a 350 degree oven for approx. 5 min or until the pepper is hot, yet still slightly raw, and the cheese is melted and golden brown. Serves 1 to 6 depending on how much you share. Best served separately or with chips and salsa.