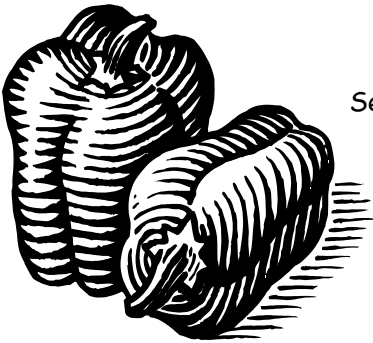


Grilled Peppers

- 2-3 large Sweet Bell, Cubanelle or Poblano peppers
- 6 tbs extra virgin olive oil
- 3 tbs of Balsamic vinegar
- 1 tbs Dijon mustard
- 1 inch wide basting brush
- 1 vegetable grilling basket or rack

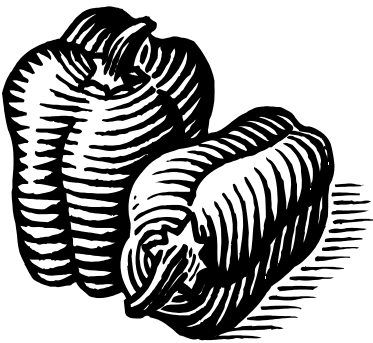
Wash peppers, remove stems, seeds and mid-ribs and slice lengthwise in $\frac{1}{2}$ inch wide strips. Combine ingredients in a small bowl until mixed well. Light grill, turn to medium-high heat. Place sliced peppers in grilling basket or vegetable rack on grill and baste with mixture. Oil may cause flare-ups (so be on your toes). Continue grilling, turning and basting peppers until they become soft and blackened. You can add a Vidalia onion and/or other fresh vegetables to the fresh peppers you wish to grill. Zucchini, broccoli, and asparagus make a great combination. Enjoy with grilled meats.



Homemade Hot Pepper Sauce

- Several dozen, fully ripened, hot peppers such as Habanero, Jalapeno, Cayenne, Serrano or Tabasco, enough to fill a blender
- White vinegar
- 2 tsps Kosher salt
- Blender
- Rubber gloves

Wash peppers, using gloves to protect your hands, remove stems and seeds from peppers and place all cleaned peppers in blender. Pour in just enough vinegar to promote blending of peppers into sauce, (about $\frac{1}{4}$ cup). Add salt. Blend pepper mixture until liquefied. Pour mixture into jelly jars. Mixture will keep in refrigerator for weeks or can be canned using mason jars in the hot bath method. This is an easy way to make hot sauce that not only brings out the flavor of the peppers you choose to blend but helps you to store the excess peppers from the garden you just can't eat when they're fresh.



Stuffed Peppers

- 6 large Cubanelle (Italian) peppers (straight if possible)
- $\frac{3}{4}$ cup Italian flavor bread crumbs
- 8 oz shredded mozzarella
- 3-4 vine-ripened plum tomatoes, chopped
- $\frac{1}{4}$ cup olive oil
- Dash garlic powder
- Salt & pepper to taste

Wash peppers, cut off the tops, remove seeds, and rinse interior. Combine bread crumbs, mozzarella, tomatoes, olive oil, garlic powder, salt and pepper. Mix well. Stuff the mixture into the peppers. Place in a baking dish and bake at 375 degrees for 30-40 minutes until tender.