

Grilled Stuffed Jalapeno Chiles with Grilled Red Pepper-Tomato Sauce

Recipe courtesy Bobby Flay, 2007



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	hr min	Easy	4 servings
Cook Time:	10 min		



Ingredients

- 8 ounces cream cheese, at room temperature
- 4 ounces soft goat cheese
- 4 ounces shredded aged white Cheddar cheese
- 2 ears corn, grilled in husk and kernels removed
- 2 green onions, thinly sliced
- Salt
- Freshly ground black pepper
- 12 jalapeno chiles, halved, stemmed and seeded
- 1 heaping tablespoon ancho chili powder

Directions

Grilled Red Pepper-Tomato Sauce, recipe follows

Heat grill to medium.

Whisk together the cream cheese and goat cheese in a medium bowl until smooth. Fold in the Cheddar, corn and green onions and season with salt and pepper. Fill each jalapeno half with about 2 tablespoons of the mixture and sprinkle the top with some of the ancho powder.

Place on the grill, filling-side up and cook until slightly charred and tender, about 7 to 8 minutes. Spoon the red pepper sauce onto a platter and top with the jalapenos.

Grilled Red Pepper-Tomato Sauce:

- 2 red peppers, grilled, peeled and chopped
- 2 plum tomatoes, grilled until charred on all sides, and coarsely chopped
- 2 tablespoons red wine vinegar
- 1 tablespoon honey
- 1/4 cup chopped fresh cilantro leaves
- 1/4 cup olive oil
- Salt
- Freshly ground black pepper

Combine the pepper, tomatoes, vinegar, honey and cilantro in a food processor and process until smooth. With the motor running, slowly add oil and season with salt and pepper.

Yields: 4 servings

Prep Time: 20 minutes

Cook Time: 15 minutes