

## **Pickled Peppers Stuffed with Goat Cheese**

### **Ingredients:**

40 small sweet pickled peppers (I like the Peppadew Peppers from the HEB olive bar)

8 oz Goat cheese

8 oz cream cheese

Milk or Half & Half

Chives for garnish

### **Directions:**

Inspect the peppers, remove any remaining seeds and place on towel, hole down, to drain.

Chop the chives into small pieces for garnishing.

Put two cheeses in bowl and mix with hand blender adding just enough milk to soften so it can be piped into peppers. (The less milk – the better.)

Cut a bottom corner of a Zip-Lock bag to form a small hole. Put the blended cheese in the bag, zip it closed and pipe into peppers.

Sprinkle some chopped chives on the exposed cheese.

Serve or refrigerate.