

## CHILIES STUFFED WITH GOAT CHEESE & DATES IN VODKA SWEET PEPPER SAUCE

*This is utter deliciousness incarnate. There is goat cheese. There is bacon \*. There is hot and spicy vodka. Say no more. . . .Adapted from a recipe in [The Vodka Cookbook](#).*

\* our veggie friends can omit the bacon for a stunning starter or light main course.

### **Ingredients:**

|          |   |
|----------|---|
| 4        | Large mild chilies (Anaheim or New Mexican Red) |
| 6 Slices | Bacon, fried crisp and finely chopped           |
| 1 Cup    | Soft goat cheese                                |
| ½ Cup    | Pitted dates, finely chopped                    |
| 1 t      | Tobasco sauce                                   |
| 3 T      | Extra virgin olive oil                          |
|          | Mixed greens                                    |

For Vodka Sweet Pepper Sauce:

|          |                                       |
|----------|---------------------------------------|
| ½ Cup    | Sweet red bell pepper, finely chopped |
| 2 T      | Finely chopped onion                  |
| 1 T      | Fresh ginger, minced                  |
| 3 T      | Orange juice                          |
| 4 T      | Hot Monkey Pepper-flavored Vodka      |
| 1 t      | Fine orange zest                      |
| To taste | Salt                                  |

### **Directions:**

1. Preheat oven to 400° F.
2. Make a slit down one side of each pepper (do not slice completely through), leaving stems intact. Carefully remove seeds and ribs using a spoon or paring knife.
3. Combine bacon, goat cheese, dates and Tabasco in a medium bowl and mix well. Stuff goat cheese mixture into each pepper.
4. Arrange the peppers in a roasting pan, drizzle with 2 T of the olive oil and cover with aluminum foil. Cook until peppers soften, about 30 minutes. Remove the foil the broil until the cheese mixture begins to brown, 3 to 5 minutes.
5. While peppers cook, heat remaining oil and cook the sweet pepper, onion and ginger in a medium saucepan over moderate heat until the pepper softens, about 5 minutes.
6. Remove from heat and pulse in a blender or food processor with the orange juice, Hot Monkey Vodka and orange zest until creamy. Add salt to taste; it should be slightly bitter.
7. To serve, place a bed of mixed greens on a plate, place a stuffed chili in the center and drizzle with Vodka Sweet Pepper Sauce.

