

Another red-skinned food to enjoy

Red Pepper Poppers

About 8 servings

4 red bell peppers
2 cups shredded Monterey Jack cheese
1 package (6 oz.) goat cheese

2 cups flour
1 bottle (12oz.) beer
1 teaspoon salt

Garnish: salt and pepper

1. Remove stems, cores, and seeds of each red pepper and cut into pieces.
2. Mix cheeses in a small bowl.
3. Scoop about 1 tablespoon of the cheese mixture into each red pepper piece.
4. Mix flour, beer, and salt to form a batter.
5. Dip each filled red pepper piece in the batter.
6. Deep fry for 2 minutes or until golden; then drain.
7. Tastes best when cut open and sprinkled with salt and pepper.

