

# COUNTRY LIVING™

## Roasted Red Pepper Boats & Sweet Pepper Glaze

### Country Living Sweet Pepper Glaze

2 large red peppers (1 pound, 2 ounces)

1 box boursin cheese (5.2 ounces)

2 tablespoons extra-virgin olive oil

1/4 teaspoon salt

1/4 teaspoon ground black pepper

Preheat the oven 450 degrees. With a paring knife, cut around the pepper stem and remove. Slice the pepper in half, lengthwise, and cut each half along the segment lines, into elongated boat shapes. You should have 8 portions per pepper for a total of 16 red pepper boats. Trim away any light-colored membranes and seeds. Place the peppers on a sheet tray and sprinkle with salt, pepper and olive oil. Roast at 450 degrees for 20 minutes, or until softened and beginning to darken on the edges. Divide the boursin cheese into 16 pieces and roll into balls, each measuring one rounded teaspoon. Place the balls on the red peppers. Top each with 1/2 teaspoon Sweet Pepper Glaze and pop back into the oven to warm through and soften, about 1 minute. Remove to a serving tray.

SPECIALTY FOOD