



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

Piquillo Peppers with Goat Cheese, Lemon Zest, and Dates

Courtesy of Susan Feniger 49th Annual L.A. County Holiday Celebration Host

Makes 24 bite-sized appetizers

4 ounces mild, soft goat cheese
4 tablespoons finely diced dates
Juice and zest of 1 large lemon
2 tablespoons honey
1/8 teaspoon freshly ground black pepper
Salt, to taste
24 jarred or canned piquillo peppers

Place goat cheese, dates, lemon juice and zest, honey, and pepper in a small mixing bowl and mash with a fork until thoroughly combined. Season sparingly with salt since goat cheese can be salty.

Thoroughly drain the piquillo peppers in a colander and pat dry with paper towels. Trim the open end of each pepper to allow for the easy insertion of the goat cheese mixture.

Place goat cheese mixture into a pastry bag or a Ziploc bag with one corner cut off. Pipe mixture into the piquillo peppers and serve.

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