



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

## **Roasted Red Peppers with Goat Cheese and Basil**

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

Serves 6 to 8

12 ounces goat cheese cheese, room temperature  
1 1/2 cups extra virgin olive oil  
1/2 teaspoon freshly ground black pepper  
6 red bell peppers, roasted, peeled, seeded\*, and cut into 4 strips each  
24 basil leaves

Crumble goat cheese into a small bowl and marinate in 1 cup of the olive oil at room temperature for one hour.

On a chopping board, lay the roasted pepper strips flat and trim any jagged edges so that pepper is roughly 4 inches by 1 1/2 inches. (Save trimmings for another use, such as tossing into a salad).

Drain cheese of olive oil.

Place one basil leaf and an ample teaspoon of goat cheese on each pepper, roll up, and secure with a toothpick.

Arrange bite-sized pepper and goat cheese rolls on a platter and drizzle with 1/2 cup olive oil.

\* Bell peppers can be roasted over a gas flame or on a tray under the broiler. Keep turning so the skin is evenly charred, without burning and drying out the flesh. Transfer charred peppers to a plastic bag, tie the top closed, and let steam until cool to the touch, about 10 to 15 minutes. The best way to peel is just to pull off the charred skin by hand and then dip the peppers briefly in water to remove any blackened bits. Do not peel the peppers under running water since that will wash away flavorful juices. Once peeled, cut away stems, seeds and veins.

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