



Char Grilled Poblano Peppers Stuffed with Tumalo Farms goat cheese, golden raisins and toasted hazelnuts

*From Lisa Glickman, Home Grown Chef
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Serves: 8-10 as an appetizer

Ingredients:

- 8 whole fresh Poblano peppers, uniform in size
- 2 cups Tumalo Farms cheese (Classico, Rimrocker or Pondhopper), cut into ½ inch cubes
- 1 cup golden raisins
- 1 cup toasted hazelnuts, coarsely chopped
- 3 tablespoons olive oil

Directions:

- Carefully cut peppers in half lengthwise trying to keep a bit of the stem on both pieces. Using kitchen shears or scissors, remove seed pod and large ribs out of peppers to create a Poblano boat. Place pepper halves on a well-oiled baking sheet that has been lined with foil. Coat outside of pepper halves with the oil. Fill each half pepper with a few cubes of the cheese, then a few of the raisins and top with some of the toasted hazelnuts.
- Heat grill to medium high. When grill is hot, carefully place peppers in between the grill bars so as not to spill any of the filling. Grill peppers until skins begin to blister and peppers take on a nice dark green color. Remove from grill and place back on a baking sheet. Place in an oven at 300 degrees to continue roasting the peppers and melting the cheese – about 10 minutes. Serve immediately.