



Impress your friends with this dip that is easy to make. Using a combination of yellow and red peppers with jalapeno, this dip is sweet and salty with a bit of spice at the end. Serve it by the spoonful on toasted baguette slices.

Red Pepper Dip

Ingredients

8 - 10 mini peppers, yellow and red
1 cup sour cream
1 cup cream cheese, softened
2 tbsp garlic, chopped
2 tbsp pickled jalapeno, chopped
1 tbsp pickled red onion, chopped
1 tbsp celery, chopped
1 tbsp lime rind
1/4 cup crumbled Greek feta
1 tsp Kosher salt
1 tsp ground black pepper

Instructions

Preheat oven to 350°F. Place peppers on a roasting pan and cook until soft (approximately 40 minutes), turning once during the cooking process (if you have a toaster oven, they can also be done in the toaster oven). To test, put a fork in the pepper. If it goes in easily they are done. Once cooked, place on a plate and cover with saran wrap. This will help “lift” the skin so they can easily be cleaned.

In the meantime, beat the room temperature cream cheese and the sour cream. Add the lime rind and set aside. In a food processor, add the cleaned peppers, garlic, jalapeno, onion, celery, and spices and pulse to form a paste. Add paste and feta to the cream cheese mixture and blend well.

Refrigerate until ready to use.