

## **GRILLED STUFFED JALAPENO CHILIS W/GRILLED RED PEPPER-TOMATO SAUCE**

Bobby Flay/Food Network

*The Cooks Next Door*

8 ounces cream cheese, at room temperature

4 ounces soft goat cheese

4 ounces shredded aged white Cheddar cheese (I used regular sharp cheddar)

2 ears corn, grilled in husk and kernels removed

2 green onions, thinly sliced

Salt

Freshly ground black pepper

12 jalapeno chiles, halved, stemmed and seeded

1 heaping tablespoon ancho chili powder

Grilled Red Pepper-Tomato Sauce, recipe follows

Heat grill to medium.

Whisk together the cream cheese and goat cheese in a medium bowl until smooth. Fold in the Cheddar, corn and green onions and season with salt and pepper. Fill each jalapeno half with about 2 tablespoons of the mixture and sprinkle the top with some of the ancho powder.

Place on the grill, filling-side up and cook until slightly charred and tender, about 7 to 8 minutes. Spoon the red pepper sauce onto a platter and top with the jalapenos.

### **GRILLED RED PEPPER-TOMATO SAUCE**

2 red peppers, grilled, peeled and chopped

2 plum tomatoes, grilled until charred on all sides, and coarsely chopped

2 tablespoons red wine vinegar

1 tablespoon honey

1/4 cup chopped fresh cilantro leaves

1/4 cup olive oil

Salt

Freshly ground black pepper

Combine the pepper, tomatoes, vinegar, honey and cilantro in a food processor and process until smooth. With the motor running, slowly add oil and season with salt and pepper.