

# Feta-Stuffed Roasted Pepper with Preserved Lemon Sauce

*This dish came about through a bunch of stumbling steps over the course of a day. I had a lot of roasted red bell peppers that were going to spoil if I didn't use them up. A little later, I discovered that an employee of mine had just not opened his eyes and I had purchased too much feta. My first mason jar full of preserved lemons were ready that day. Finally, we were making a fresh a batch of polenta. Everything came together in fits and starts.*

*This became one of the most popular lunch dishes ever—for vegetarians and meaties. When introduced as a dinner appetizer it took off as rapidly as it had at lunch.*

*The stuffing is Greek inspired, the sauce is Algerian influenced, and the addition of polenta gives an Italian twist to this fusion dish.*

## Stuffing

3/4 cup	Feta cheese crumbled
3/4 cup	Chive Shmeer- see Miscellaneous
1 each	egg yolk, beaten
1 Tbs	cooking sherry
2 tsp	turbinado or brown sugar
2 tsp	black pepper
1/2 tsp	marjoram
1/2 tsp	oregano
2 pinches	cumin, ground
1 pinch	nutmeg
3 Tbs	capers drained

## Other Ingredients

8 each	red peppers, roasted and seeded
8 pieces	Grill.ed or Baked Polenta—see Starches
1 cup	Preserved Lemon Sauce—see Sauces (made without optional seafood paste)
1/2 Tbs	fresh cilantro chopped

## Procedure

- Blend all the stuffing ingredients EXCEPT the capers in a food processor.
- Stir in the capers afterward to keep them from breaking apart. Chill filling for one hour
- Stuff each pepper with approximately 1½ to 2 Tbs of filling. Keep the filling in by using toothpicks to keep the peppers closed.
- Cook the peppers EITHER: by oiling them and grilling on a barbecue; by putting oil on a flat griddle; OR by putting oil in a frying pan.
- Brown each side.
- Place peppers on plates according to the size portions desired, with an appropriate amount of polenta. Top each pepper with the Preserved Lemon Sauce. Garnish with the cilantro.

**Yield: 8 appetizers OR 4 entrées**