

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