



Prepare delicious holiday recipes provided by our Celebrity Chefs at home during the LIVE broadcast of the Holiday Celebration on KCET on December 24.

Piquillo Peppers with Avocado Goat Cheese

Courtesy of Susan Feniger 49th Annual L.A. County Holiday Celebration Host

Makes 24 bite-sized appetizers

2 ripe California avocados (preferably Hass), halved, seeded, and peeled
4 ounces mild, soft goat cheese
Juice of 1 large lemon or 2 small limes
4 dashes Tabasco
1/8 teaspoon freshly ground black pepper
Salt, to taste
24 jarred or canned piquillo peppers

Place avocados, goat cheese, lemon or lime juice, Tabasco, and pepper in a small mixing bowl and mash with a fork until combined. Season sparingly with salt since goat cheese can be salty.

Thoroughly drain the piquillo peppers in a colander and pat dry with paper towels. Trim the open end of each pepper to allow for the easy insertion of the avocado goat cheese mixture.

Place avocado goat cheese mixture into a pastry bag or a Ziploc bag with one corner cut off. Pipe mixture into the piquillo peppers and serve.

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