



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Easy Hot Peppers

Ingredients

8-10 Hungarian Hot Peppers
8-10 Hot Goat Horn Peppers
½ cup sun dried tomatoes
6 cloves garlic
½ cup canola oil
Sea salt
¼-½ cup grated Locatelli or Romano cheese
Fresh ground pepper

Preparation

Wash and remove stems and seeds from peppers, roughly chop (not too fine), place in large bowl.

In food processor, place sun dried tomatoes, garlic and ¼ cup canola oil, blend until rough paste, chunky texture.

Blend tomato mixture thoroughly with peppers.

Add remaining canola oil and ½ to 1 tsp salt.

Add cheese and stir. Finish with fresh ground pepper.

Serve with toasted baguette, crackers, or toasted pita bread.

Refrigerate in jar or airtight container.

Will keep for 7 - 10 days.



For more information please visit - CaseyMaloneShow.com