Cherry Pepper Poppers

Savannah · 28/09/2024



Prep Time

1 hr 25 mins

Dificult

Medium

Servings

12

Description

Fresh Hot cherry peppers stuffed with prosciutto and provolone cheese then soaked in olive oil

Ingredients

- - 1 cup extra virgin olive oil - 12 fresh cherry peppers - 6 ounces sharp provolone cheese
- cubed - 6 ounces prosciutto
- thinly sliced - 1 teaspoon salt

Instructions

1. Slice the tops off of the cherry peppers and carefully remove the seeds
2. keeping peppers whole. Wrap a cube of cheese with prosciutto
3. and stuff into a pepper. If there is still room inside the pepper
4. stuff in more prosciutto. Repeat with remaining peppers. Place all of the stuffed peppers into a 1 quart jar - or one that your peppers will all fit into
5. and sprinkle salt over them. Pour in enough olive oil to cover the peppers. Cover
6. and let stand for 1 hour before eating. Refrigerate leftovers.