

# STEVE'S ROASTED PEPPER CANAPÉ

## INGREDIENTS FOR 12 CANAPÉS

12 roasted and peeled Italian sweet peppers  
12, 1/2 thick slices of French bread  
Butter  
Shredded sharp cheddar cheese  
1/3 cup of Santa Fe red chili sauce  
1/3 cup mayonnaise  
1 avocado  
1 lime  
Salt  
Parmesan or other hard grated cheese



## DIRECTIONS

### Stuffed Peppers

Char the Italian sweet peppers.  
When cooled enough to work, peel and slice open to create a pocket.  
Remove seeds and liquid as far as possible.  
Stuff with shredded cheddar cheese.  
Set aside.

### Red Chili Mayonnaise

Prepare a recipe of New Mexico style red chili sauce or use a commercial variety.  
A taco or enchilada sauce will work well, but it won't be the same.

Mix the cooled red chili sauce with the mayonnaise until smooth and well blended.  
Set aside.

### Guacamole

This is a very simple guacamole.

Peel and mash one avocado with the juice of a lime and salt to taste.  
Set aside.

### Assembly and Cooking

Lightly butter the slices of french bread.  
Place butter side down on a baking sheet.  
Top each bread slice with a stuffed pepper.  
Top each stuffed pepper with about a teaspoon of the red chili mayonnaise  
Bake in a 350 degree F. oven for 20 minutes.  
Cool for about 10 minutes.  
Top each canape with dollop of guacamole  
Sprinkle a little of the grated parmesan cheese on each canape.  
Enjoy.