

Stuffed Hot Peppers

Ingredients:

- 1 lb Hot Italian sausage (about 4 links)
- 1 10 oz tub of Mascarpone or 1 8 oz package cream cheese softened
- ½ cup grated Pecorino Romano cheese
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ cup Italian Style bread crumbs
- 4 tablespoons olive oil
- 6 Hungarian peppers, cored and seeded

Directions:

1. Preheat grill to medium-high heat.
2. Remove sausage from casing and place in a cast iron pan. Cook on grill until evenly brown. Drain, crumble and set aside.
3. In a medium bowl, mix together the sausage, cream cheese, garlic salt, Pecorino Romano cheese, oregano, basil, bread crumbs and one tablespoon of olive oil.
4. Stuff the peppers with the sausage mixture. Place in a disposable aluminum pan with 1 tablespoon of olive oil.
5. Close grill lid and bake 20 to 25 minutes, until the stuffing is lightly brown and bubbly turning once.