



GREEN PEPPERS STUFFED WITH FETA

(Piperies Gemistes me Feta)

This is taverna fare - especially from the north - at its best. The Greek answer to Mexican Chillis Rellenos!

8 green Italian peppers
1/2 pound Krinos Feta
1 teaspoon Krinos Oregano
1/2 teaspoon cayenne peppers
2 tablespoons Krinos Extra Virgin Olive Oil

Wash and pat dry the peppers. Cut them at the stems carefully, and keep the stems on the side. Using a dull knife, scrape out the seeds.

In a mixing bowl and using a fork, mash together the feta, oregano, cayenne and olive oil until smooth. Take a butter knife or other dull knife, and stuff the peppers so that they are each 2/3 full with the cheese mixture.

Preheat the oven to 400°F. Close the peppers with their stem ends, place side by side in a lightly oiled shallow baking dish and bake for about 15-20 minutes, until the peppers are soft and the cheese melted. Serve hot.

Yield: 4-8 servings