

Guest Blog Recipe

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Peach and Goat Cheese Stuffed Long Hots

Date: August 12, 2014

Ok, granted. This recipe sounds a little crazy. But bare with us, these things are incredible. With long, narrow, twisty bodies, long hots aren't the easiest stuffing peppers in the world. Overcome the technical challenges, however, and you're rewarded with fiery, roasted peppers that ooze with peachy sweet goodness. The rich, creamy goat cheese helps soften the peppers' burn and ratchet up the savoriness.

This is what good cooking is all about folks: finding the best representation of your ingredients. And I can't imagine a better way to enjoy a long hot pepper—or a peach for that matter. The only thing we'll do different next time is to increase the quantity. Six peppers wasn't nearly enough for the two of us.

While we used the white peaches from last week's pick-up, you could easily sub in this week's yellow nectarines from Larchmont Orchard in New Jersey. Marolda Farms provided the long hots, also left over from last week.

Prep time: 20 minutes

Cook time: 45 minutes

Ingredients:

- 6 peaches
- 1 cup of honey
- 1/4 cup raw cane sugar
- 1/2 cup goat cheese
- zest of 1 lemon
- 6 long hot peppers



Directions:

- Pit the peaches and puree them raw. Transfer to a medium-sized mixing bowl and stir in the honey and sugar. Continue stirring for 2-3 minutes to macerate the peaches.
- Transfer to a sauce pan and cook on low heat for 20-25 minutes or until the peaches have browned and reduced to a jam-like consistency.
- Stir in lemon zest and set aside to cool.
- Meanwhile, slice the tops off the long hots. Carefully, using the handle of a spoon and a chopstick, dig out the inner flesh and seeds from the peppers.
- After the peach jam has cooled, measure out 1 cup and mix with goat cheese in a food processor. Transfer into a pastry bag.
- Carefully pipe the peach and goat cheese filling into the hollowed out peppers. Use the chop stick to tamp the filling throughout the entire length of the pepper.
- Arrange the stuffed long hots onto an 11"x13" casserole dish. Drizzle with olive oil and sprinkle with salt. Elevate the peppers' tops, propping them on the sides of the dish. This will ensure that when the cheese melts, it runs down the length of the pepper and not out onto the casserole dish. You can place a cookie sheet under the dish to avoid possible drips onto the bottom of your oven.
- Roast in the oven at 400 degrees for about 25 minutes, or until the peppers begin to brown.



Our guest blog comes to us from local linecook and blogger Adam Eshleman, and his girlfriend Naomi Huober. At home, they cook together using their favorite ingredient: local, organic produce from their Greensgrow CSA. The blog is an homage to all things fresh and local. A resource to those looking to get the most from their CSA's. He does the writing, she does the photography, and together they create [UNDERCOOKED](#).

