

## RECIPE | PEPPERS



## HOLIDAY CHARCUTERIE CONES

EDIENT

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, tops cut off

1 dry pint Pure Flavor® Sangria® Tomato Medley

1 Pure Flavor® Long English Cucumber, sliced into strips

1 brick orange cheddar cheese, cut into stars

1 package assorted charcuterie meats

1 package of bread sticks

Rosemary for garnish

## **DIRECTIONS**

- 1. Cut parchment paper into perfect squares and then cut them in half on a diagonal to make 2 triangles. Roll into cones and tuck the excess inside the cone so that it doesn't unravel.
- 2. Take wooden skewers and thread 1 cheese star, a tomato and several slices of charcuterie meat on it. Take 1 mini pepper and put a tomato inside. Stick the skewer into the tomato to make it stand up inside the pepper.
- 3. Fill the bottom of the cone with tomatoes. Add 2 breadsticks, slices of cucumber and the pepper with the charcuterie skewer inside the cone. Garnish with rosemary.

