

Roasted Red Pepper Stuffed Mushrooms (Canadian Living—courtesy of Karen Hanson)

1 large sweet red pepper
¼ lb cream cheese
1 tbsp sour cream
16 to 20 large mushrooms, stems removed--cleaned

Halve and seed red pepper—save one strip for garnish (cut this strip into small diamonds)
Broil remaining pepper until completely charred—place in plastic or paper bag & seal.
Leave for approx. 10 min.
Remove charred skin.
Puree pepper in blender OR chop finely by hand.

In small bowl, cream cheese until soft; add roasted red pepper and sour cream.
Spoon or pipe into mushrooms—garnish with red pepper dice