

### Goat Cheese Stuffed Peppadew

1 jar of peppadew (mild or spicy) drained  
4 ounces goat cheese softened  
½ teaspoon grated orange zest  
½ teaspoon cumin  
1 tablespoon tangerine honey  
Toasted almond slivers

Drain the liquid from the peppers. If some peppers do not sit upright, slice a very thin piece off the bottoms. Mix together goat cheese, cumin, orange zest and honey. Spoon into a freezer Ziploc bag and push to one corner. Twist bag, pastry bag style and snip the corner. Pipe cheese into the peppers. Top with toasted almond sliver.

### Peppadew, Citrus, and Kalamata Olive Salad

(Approximate amounts) adjust to taste

1 cup Peppadew brand peppers, quartered  
4 oranges, peeled and cut into sections  
¼ cup pitted kalamata olives, drained well  
Handful of torn fresh Italian parsley, fresh basil, or fresh mint or combo  
Handful of mixed greens  
2 tsp. Fallot Honey Balsamic Dijon mustard  
2 Tbs. Xeres sherry Wine vinegar or your favorite vinegar  
1 tsp. tangerine honey  
¼ cup extra virgin olive oil  
salt and black pepper to taste

Place Dijon mustard, sherry vinegar, and salt and pepper in bowl and whisk together. Whisk in olive oil in a stream to make vinaigrette. Reserve ½. Add Peppadews, orange sections, olives, and fresh herbs to the remaining vinaigrette. Toss gently so as not to break up orange segments. Adjust seasoning. Refrigerate. Before serving toss mixed greens with remaining vinaigrette. Top with reserved salad

### Peppadew Crostini

For this crostini you will need approximately:

8 slices of panini, baguette or ciabatta bread  
a container of plain cream cheese  
fresh arugula leaves  
8 slices of Camembert cheese  
2 cloves of garlic, peeled, crushed and finely chopped  
½ cup olive oil  
½ cup coarsely chopped peppadews

Mix the olive oil and garlic and spread it on the bread, then toast lightly. Spread a thin layer of cream cheese, on bread. Place arugula on top of the cream cheese. Arrange Camembert slices on the arugula. Sprinkle with the chopped peppadews. Serve as is, or put it into a hot oven just for a minute or so until the Camembert starts melting.