

Shrimp and Sausage Stuffed Poblano Peppers

Makes 8 servings. Recipe is by Cynthia LeJeune Nobles.

4 large poblano peppers
½ pound Cajun-style smoked pork sausage, chopped in ½-inch pieces
1 tablespoon olive oil
1 medium red bell pepper, finely chopped
½ cup minced onion
¾ cup chopped fresh mushrooms
2 large cloves garlic, minced
1 pound shrimp, peeled and coarsely chopped
½ teaspoon salt
½ teaspoon ground black pepper
1 cup cooked rice
2 tablespoons minced fresh cilantro
1 large egg, slightly beaten
1 cup shredded Gruyere or Gouda cheese

1. Heat oven to 400°F. Bake whole poblano peppers on a parchment-lined baking sheet 15 minutes. When cool enough to handle, cut in half lengthwise. Remove seeds and discard. Set peppers aside.
2. In a large skillet set over medium heat, sauté sausage in olive oil until brown. Leaving any accumulated oil in skillet, remove sausage and set aside.
3. Add bell pepper, onion, and mushrooms. Sauté until onion is cooked through, about 5 minutes. Add garlic and cook 30 seconds. Stir in shrimp, salt, and black pepper and sauté until shrimp are pink, about 3 minutes. Stir in reserved sausage, rice, and cilantro and heat through. Remove from heat and stir in egg.
4. Stuff poblanos with shrimp and sausage mixture. Put on a foil-lined cookie sheet pan and bake 10 minutes. Sprinkle cheese on tops and broil until cheese is just beginning to turn brown, about 3 minutes. Serve warm.

Pineapple-Habanero Jelly

Makes 8 cups. Recipe is by Cynthia LeJeune Nobles.

4 cups fresh chopped pineapple, from 1 large pineapple
2 cups chopped yellow or orange bell pepper, about 1 large pepper
⅓ cup seeded and minced habanero peppers, about 7 peppers
4 cups sugar, divided
1 package (1.75 ounces) Sure-Jell powdered pectin for less- or no-sugar-needed recipes
1 cup distilled white vinegar
½ teaspoon salt
1 teaspoon butter

1. In the bowl of a food processor or blender, combine pineapple, bell pepper, and habaneros. Process until very finely chopped.
2. Transfer mixture to a large, heavy-bottomed saucepan. In a small bowl, mix $\frac{1}{4}$ cup sugar with pectin. Stir into pineapple mixture, along with remaining $3\frac{1}{2}$ cups sugar, vinegar, salt, and butter. Using medium-high heat, bring to a rolling boil and cook, stirring constantly, for 2 minutes.
3. Remove from heat and ladle into sterilized jars and cover. Cool completely and refrigerate. Keeps up to 3 months in refrigerator.

Jalapeño Jam

Makes 3-4 cups.

4 cups seeded and chopped green bell peppers, about 4 large
2 cups seeded and chopped jalapeño peppers, 6-7 large
3 tablespoons Sure-Jell less- or no-sugar-needed pectin
 $3\frac{1}{4}$ cups sugar, divided
1 cup apple cider vinegar
1 tablespoon unsalted butter
 $\frac{1}{2}$ teaspoon kosher salt

1. Combine peppers in a blender or food processor and blend until smooth.
2. In a small bowl, stir together pectin and $\frac{1}{4}$ cup sugar.
3. In a large heavy pot, add peppers, vinegar, butter, salt, and remaining 3 cups sugar. Using high heat, bring to a boil and cook 5 minutes, stirring occasionally. Whisk in pectin mixture. Bring back to a boil and cook, stirring constantly, until slightly thickened, 2-3 minutes.
4. Cool and store in clean screw-top jars in the refrigerator. Keeps up to 3 months.