

Peppers Rockefeller - "WTPT Jalapeno Roaster Recipe"

Posted by Leo Hall

19 fresh jalapeño peppers
19 fresh oysters, off the shell, chopped
1 small onion, chopped
1 1/2 cups bread crumbs
1 egg
seasonings to taste

Cut the tops off and remove seeds and membranes from each pepper.

An apple corer works quite well for this, just slightly bend the end of it inwards.

Mix the bread crumbs, chopped oysters, onion, egg and seasonings together. Stuff the peppers with the mixture.

Pierce the side of pepper with a wooden toothpick to hold pepper in place on the rack.

Grill or bake the peppers for about 1 hour at 350 F. and serve.