



Peppadew Pepper Bites

The South African company, Peppadew International, markets a range of Peppadew pepper products under the Peppadew brand. Their secret recipe for preserving this versatile fruit delivers a perfectly balanced sweet and spicy taste and trademark crispy texture which together have created a culinary adventure around the world.



Mary Linda was introduced to these special little peppers at a friend's home and knew that she had to offer them in our stores. Here are just a few ideas for stuffing them. Be sure to buy enough, as they are really tasty.

Once you start eating them, it is hard to stop!

Filling Idea #1: 8 ounces softened cream cheese, 4 ounces sour cream, 1 packet of lipton soup mix. Blend all together, spoon into small plastic bag, cut tip and fill peppers.

Filling Idea #2: Small piece of baby swiss or fontina cheese. Cut cheese into small piece, slide into pepper. Secure with frill pick and place on tray.

Filling Idea #3: 1-6 ounce can tuna in olive oil (drained), 1 teaspoon of mayonaise, 1 teaspoon of chopped capers, black pepper (to taste). Mix all ingredients well and fill up the pepper. Serve at room temperature.

Filling Idea #4: 8 ounces creamy goat cheese. Fill the peppers and then drizzle with a little balsamic glaze. Garnish with fresh basil leaves and enjoy!