PIZZA CONES

from *Cleo Coyle's*
Coffeehouse Mystery
Eat, Drink, and Get Buried

*These fun **"Pizza Cone" Poppers** let you **pop the taste of pizza in your mouth** but with far less carbs and calories. These tasty, gluten-free bites were featured in our new culinary mystery **Eat, Drink, and Get Buried** along with many other delicious recipes. May you read (and eat) with joy!* ***~ Cleo***

Ingredients:

- **Sweet Mini Peppers** – *You can buy these at most supermarket produce sections.*

- **Shredded Cheese** - *I use mozzarella*

- **Raw Ground Meat, well-seasoned:** *I use Italian sweet sausage. It's already seasoned and I love the taste, but you can use any ground beef, chicken, pork, or turkey, just be sure to season it up or the results may be bland. See my ***Seasoning** suggestions at the end of the recipe.*

Use this basic ratio: For every 5 peppers you need about 3 ounces of meat & 1 ounce of cheese.

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Eat, Drink, and Get Buried:
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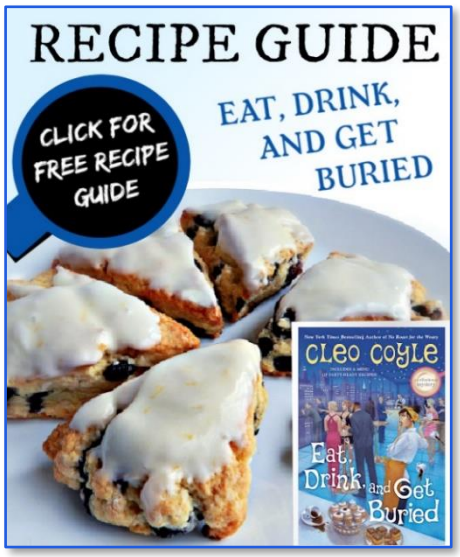


Text and photos (c) by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini.

Directions: Cut the tops off your mini peppers and scrape out the seeds to create a clean, hollow interior. Fill with layers of shredded cheese and sausage (or *Seasoned ground beef, turkey, pork, or chicken, see end of recipe for suggestions on seasonings) and finish stuffing the peppers with a topping of cheese. Bake them in an oven pre-heated to 350 degree F. Here's how...

BEST CHOICE—MUFFIN PANS:

Stack filled mini peppers in an upright position, inside foil-lined muffin cups. Bake for approximately 35 to 50 minutes. The time will depend on your oven and how cooked you'd like your peppers.

Note: To prevent any melting cheese topping from spilling inside your oven, simply place a foil-covered baking sheet on the rack below the muffin pan. (Do not put the flat pan directly under the muffin pan or the heat will not circulate properly.)

When is it done cooking? The sausage should no longer be pink and an instant read thermometer should register a reading of at least 160° Fahrenheit when stuck deep into the sausage filling. (Ground chicken and turkey should be cooked to 165° Fahrenheit.)

(See next page for sheet pan option.)

Another option—Sheet Pan: On a flat, foil-covered pan, cook for (40 minutes total) 20 minutes on one side, then turn and cook another 20 minutes. ***Note:*** On a flat sheet, the cheese will ooze out of the peppers so be prepared to use a spoon to scoop the melted cheese back into each pepper *(see photo at right)*.

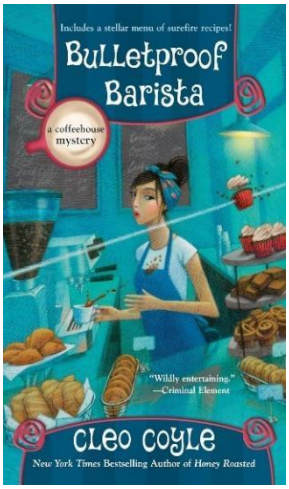
When is it done cooking? The sausage should no longer be pink and an instant read thermometer should register a reading of at least 160° F. when stuck deep into the sausage filling. (Ground chicken and turkey should be cooked to 165° Fahrenheit.)

***SEASONING YOUR MEAT:** To cut the calories even more on this snack, you can use ground chicken or turkey instead of Italian sausage, just be sure to season up your meat or the final peppers may taste bland. Using clean hands, blend the raw ground meat in a bowl with a mix of Italian seasonings, including oregano, basil, rosemary, garlic powder, onion powder, salt, pepper, and a pinch of red pepper flakes. Stuff the peppers and bake as directed in the recipe.

SERVE: These "Pizza Cone" Poppers are great as is, but to complete the pizza taste, serve with a dipping sauce of warm marinara or your favorite pizza sauce.

Eat (and read) with joy! ~ Cleo

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.
To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com
And her recipe blog at www.CleoCoyleRecipes.com



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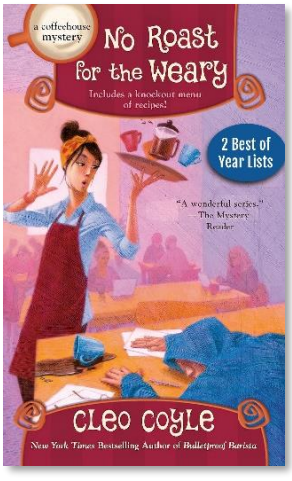

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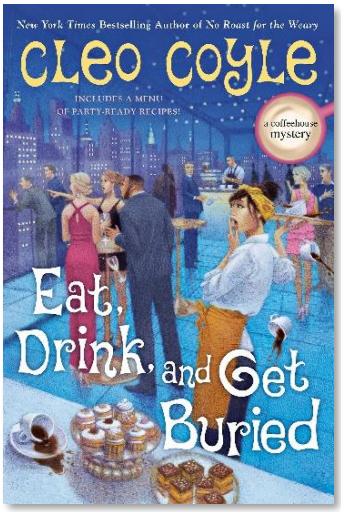

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