

Seasonal Eating



Stuffed Cucumbers

1 5.2 ounce container garlic and fine herbs Boursin cheese, softened
4 ounces cream cheese, softened
1/4 cup finely chopped roasted red bell pepper, well drained
1/4 cup finely chopped kalamata olives
1/2 teaspoon lemon juice
6 good size cucumbers

In a bowl combine the cheeses, bell pepper, olives and lemon juice. Cut the ends of the cucumber off and cut in half crosswise. Stand it on one end and using an apple corer, remove the center of the cucumber, leaving a ring around the outside. Using a pastry bag with a large tip (or no tip), pipe the cream cheese mixture into the center of the cucumber. Wrap in plastic and refrigerate for several hours to firm up the cheese. Slice into 1/2" thick rounds for serving.