

## Spicy Grilled Poblano Peppers – Southwest Style

Serves 4-6

1 lb chorizo sausage links

6 Poblano Peppers, cleaned, deseeded and cut in half

8 oz grated cheddar jack cheese

2 tablespoons Ribs Within Turbo Salt (For less Heat, Ribs Within Hot Salt may be substituted)

½ cup pitted black olives, chopped

½ cup Mexican crema

Preheat grill on high for 5 minutes. Lower to medium and clean grill.

Grill chorizo on medium until completely cooked, rotating every 2-3 minutes.

Remove Chorizo from heat onto cutting board and cut in to thin slices like quarters. Cut again to make half-moons.

On a baking sheet, place pepper halves skin down and place 4 ½ moons of sausage on each pepper.

Sprinkle a generous half tablespoon of black olives over sausage and cover with grated cheese. Sprinkle a pinch turbo salt on top of the cheese.

Grill whole Baking Sheet of peppers on Medium for 15 minutes or until cheese is bubbling.

Remove rack and let cool. Add a dab of Crema to the tip of each pepper.

Enjoy hot or warm