

# “Fake Hand Off” Hot Pepper Bread

recipe developed by The Clever Cleaver Brothers®

1 loaf artesian flat bread

## Butter Mixture

1/2 cup olive oil  
1 stick butter  
8 cloves garlic minced  
1 tablespoon chopped fresh rosemary  
1/4 teaspoon salt  
1/4 teaspoon black pepper

## Toppings

6 Cubano peppers or chili peppers, cleaned, cut into 24 strips and rubbed with olive oil  
1 red pepper, cleaned, cut into 12 strips and rubbed with olive oil  
1 onion, sliced and rubbed with olive oil  
1 cup pitted Greek olives  
1 cup shredded Parmesan cheese

1. On an angle, cut bread into 12 slices.
2. Melt the Butter Mixture ingredients in a small pan on the burner side of the grill. Remove from heat.
3. Preheat the barbecue grill to medium and place the peppers and onions on the grill. Cook for two minutes on each side. Remove from heat.
4. Place the bread on the grill and toast on both sides, remove from the grill.
5. Build the “Fake Hand Off” Hot Pepper Bread right before serving. Top each slice of toast with butter mixture, two slices of Cubano peppers, one slice of red pepper, a few onions, Greek olives and top with Parmesan cheese. These can be placed back on the grill for one minute or served as is. Enjoy as a first course. Makes four to six portions.

**TAILGATE TIP:** If you plan to enjoy this away from home, we recommend that you prep the bread, Butter Mixture and Toppings at home. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #3 at your event.

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