Strawberry No Bake Cheese Cake with Peppered Crust

Ingredients

2 oz Grand Marnier
1 pt strawberries, fresh (topped and cut in half)
1 c graham cracker crumbs
¼ c butter, unsalted (softened)
2 T sugar
8 oz cream cheese, softened
14 oz sweetened condensed milk
1/3 c lemon juice
1 sm pepper (your heat level preference)

Directions

Boil pepper in small amount of water on high until tender. Place half of topped and halved strawberries in a bowl. Pour liquor over them, 1 t of liquid from boiled pepper and 1 T sugar. Seal and refrigerate 2 hours or overnight. Mix graham cracker crumbs, ¼ t of pureed pepper, butter and 1 T sugar. Spread in a 9” pie pan. Place in freezer for about 15 minutes to firm. Mix cream cheese, condensed milk and lemon juice until smooth. Pour into pie crust. Refrigerate at least two hours or overnight. Garnish with other half of fresh strawberries and infused strawberries. Serve