

Stuffed Green Pepper

3 servings

Note: This is from Mrs. Miller, my high school Home Economics teacher. I just love this recipe. It is juicy and not dry at all. This also freezes well for use later.

3 large green peppers, cleaned and halved
2 Tbsp. onions, finely chopped
1 Tbsp. butter
½ cup bread, cut into 1-inch cubes
½ lb. ground beef
½ cup canned tomatoes, drained
1/8 tsp. chili powder
¼ tsp. salt
1/8 tsp. red pepper
1/8 tsp. black pepper
1 clove garlic, finely chopped
1 8oz. Can tomato sauce

Brown the onions in the butter, then brown the bread cubes. Remove the onions and bread cubes. Brown the meat, if necessary, add a little more butter or oil. Combine onions, bread cubes, ground beef, tomatoes and seasonings. Add more seasoning if necessary. Spoon the mixture into the green peppers, which have been pre-boiled 5 minutes. Bake at 350 degrees for 20 minutes.