



STUFFED GREEN PEPPERS

- 4 Large Bell Peppers
- 1/2 Pound Hamburger
- 1/4 Cup Minced Onion
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Sage
- 2 Cups Cooked Rice
- 1 1/4 Cups Diced Tomatoes
- 1 1/2 Teaspoons Bottle Meat Sauce
- Bread Crumbs
- Butter

DIRECTIONS

1. Cut tops from peppers and remove seeds.
2. Cover with boiling salted water and simmer for 5 minutes.
3. Brown hamburger and onion until there is no more red.
4. Add salt, pepper, sage, rice, tomatoes and meat sauce.
5. Stuff peppers with mixture, top with bread crumbs and dot with butter.
6. Bake in a 375 degree oven for 40 minutes.