

The Growing Scene, Inc

**Garden Center-Landscaping-Farmstand
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From Grandpa's Garden to Grandma's Kitchen...

GRANDMA'S RECIPE BOOK

STUFFED GREEN PEPPERS

4 medium sized Green Peppers
1 lb. Ground Beef
1/2 cup Quick Cooking Rice, uncooked
1 tsp. Pepper
1/2 tsp. Pepper
1/8 tsp dried Oregano
1/3-cup water
1 egg lightly beaten
1 8 oz. can tomato sauce

Cut green peppers in half lengthwise; remove core and seeds. Place peppers, hollow side up in a shallow dish.

In a medium sized bowl, crumble beef. Add rice, salt pepper, oregano, garlic powder, water, egg and 1/2 cup of tomato sauce. Mix thoroughly. Spoon mixture into green pepper halves. Spoon remaining tomato sauce over peppers. Heat covered loosely with wax paper for 14 minutes in microwave.

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