



Noreen's Kitchen

Classic Stuffed Peppers

Ingredients

6 large green or red bell peppers	1 teaspoon dried marjoram
2 pounds lean ground beef	1/2 teaspoon celery seed or celery salt
1, 20 ounce can crushed tomatoes	1 teaspoon salt
1/4 cup ketchup	1 teaspoon cracked black pepper
1 tablespoon Worcestershire Sauce	1 1/2 cups long grain or parcooked rice
1 1/2 teaspoons onion powder	1 cup water
1 1/2 teaspoons garlic powder	

Step by Step Instructions

Wash peppers and slice the tops off, remove the stems and reserve.

If the pepper is a bit unstable, slice a small amount off of the bottom without creating a hole. This will enable the pepper to sit straight and not fall over onto its side.

Remove seed pod from each pepper and scrape out the ribs gently with a spoon. Wash out thoroughly.

Place peppers in a pie dish with a bit of water and place in the microwave for 1 or two minutes to par cook.

In a large bowl or in your mixer with the paddle attachment, combine ground beef, rice, 1/2 cup tomato sauce, ketchup, Worcestershire sauce, garlic powder, onion powder, celery seed/salt, cracked black pepper and salt. Mix well until thoroughly combined.

Place the peppers into a baking dish and fill each one with enough of the meat mixture to fill without packing too tightly.

Spoon about a tablespoon of tomato sauce onto the top of each pepper.

Squirt about a tablespoon of ketchup on the top of each pepper.

Place the pepper tops on the top. It doesn't matter if they are matched.

Pour the remaining tomato sauce into the bottom of the baking dish along with the cup of water trying to evenly distribute.

Cover casserole first with parchment paper and then with aluminum foil to seal.

Bake for 1 1/2 hours until the peppers are softened, the rice is tender and the meat is no longer pink in the center.

NOTE: You may choose to have additional sauce on the side for serving. Once you slice open the peppers, it is nice to have some additional sauce to go along with rice and meat. I would simply heat up another can of tomato sauce and add some ketchup and Worcestershire sauce to taste and heat through.

Enjoy!