

Stuffed Green Peppers

Chrissie Style

This makes enough for approximately 8-10 halves stuffed full. You have to use Herrington's Butcher's homemade sausages for these-you won't regret it!

1 cup long grain Rice
4-5 large green peppers cut in half length-wise
4-5 Tomato & Basil or Hot Italian Sausage (or 1 ½ lb ground beef if you prefer)
2 cloves garlic, minced
2 tbsp Olive Oil
1 large Onion Finely Chopped
6-8 heaping tbsp of your favourite salsa (*the best salsa is sold at The Trading Post Quality Foods off Simcoe Street North*)
1 ½ cups Shredded Mozzarella Cheese
¼ tsp dried Thyme
¼ tsp Cajun Spice or Cheyenne Pepper
¼ tsp Basil
Freshly Ground Pepper
1 can Tomato Sauce

Method:

Cook rice as per package instructions and set aside. Boil up a pot of salted water to blanch cook the green pepper halves before stuffing them. When water has come to a boil, put peppers in four at a time and cook ONLY 5 minutes. Remove and do the next batch and set aside to cool.

Heat Olive Oil in Dutch oven and sauté garlic and finely chopped onions. Remove sausage from the casing and add to the pan and cook until sausage is browned. Transfer to a large mixing bowl.

Add in the cooked rice and mix up well. Add in the salsa (start with about six heaping tbsps full adding more if needed). Mix up until it gets to be goopy. You do not want to add too much because it will be too runny. Add in the spices and only 1 cup of the shredded mozzarella cheese. Now you are ready to stuff the pepper halves.

Spray Pam spray in roasting pan before adding in enough tomato sauce to cover the bottom. Place your stuffed pepper halves on top of the sauce then pour the remainder of the tomato sauce on top. Top the peppers with the remaining shredded mozzarella cheese.

Bake at 325 degrees uncovered for 30 minutes. Let stand about 5 minutes and enjoy!