

THE CULINARY

Playground



Cheeseburger Stuffed Peppers

- 2 medium sweet red, yellow or green peppers
- 1/2 pound ground beef
- 2 tablespoons cup finely chopped onion
- 1/2 cup cooked rice
- 3 slices of bacon, cooked and chopped
- 1/4 cup tomato paste
- 1 tablespoons ketchup
- 1/2 tablespoon Worcestershire sauce
- 1/2 tablespoon yellow or spicy brown mustard
- 1/4 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1/4 cup plus additional for topping shredded cheddar cheese

Preheat oven 325 degrees.

Cut peppers in half lengthwise and remove seeds; set aside.

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain.

Stir in the rice, bacon, tomato paste, ketchup, Worcestershire sauce, mustard, garlic salt and pepper and cheese.

Spoon mixture evenly into peppers. Top each pepper with a sprinkling of cheese.

Place in a baking dish and 40 minutes, until peppers are soft and cheese is melted and bubbling.