

### **Stuffed Peppers:**

- 6 green peppers
- 2 cups of rice, cooked
- 2 cups of diced meat (chicken, beef, or hamburger)
- 1 onion, chopped
- 1 16 oz can of tomatoes
- 1/2 cup of catsup
- Worcester sauce, to taste
- 1 cup of bread crumbs
- 3/4 cup of cheese (optional)
- Salt and pepper to taste

Cook green pepper halves for 5 minutes, and drain. Cook rice according to direction. Then combine rice, meat, onion, tomatoes, catsup, Worcester sauce, salt and pepper. Cook until onion is tender and flavors have blended. Stuff peppers with rice and meat mixture. Top each with bread crumbs and cheese. Bake at 350 degrees for 30 minutes. Makes 12 servings.

From The Best in Southern Cooking From Fran's Front Porch (Frances C. Holt, 13<sup>th</sup> Printing, June, 1994). Liberty, North Carolina 27298: 6139 Smithwood Road. Fran's Front Porch is an old "farmhouse" type restaurant which opened in 1976. Food at Fran's was to die for. Some of my nieces worked there as their first employment as teenagers.