



FROM THE KITCHEN OF: STEVE SORENSON

BUSINESS DEVELOPMENT MANAGER - JSG WESTMONT

STUFFED PEPPERS

INGREDIENTS

Peppers

Salt & pepper to taste

Breakfast sausage

Canned diced tomatoes

Rice

Water

Worchestershire sauce

Pepper jack cheese

Tomato Soup

INSTRUCTIONS

Bring a large pot of salted water to a boil. Cut the tops off the peppers, and remove the seeds. Cook peppers in boiling water for 5 minutes; drain. Sprinkle salt inside each pepper, and set aside.

In a large skillet, saute breakfast sausage (I prefer hot) and onions for 5 minutes, or until sausage is browned. Drain off excess fat, and season with salt and pepper. Stir in the tomatoes, rice, 1/2 cup water, and Worchestershire sauce. Cover, and simmer for 15 minutes, or until rice is tender. Remove from heat, and stir in the cheese (Pepper Jack).

Preheat the oven to 350 degrees F. (175 degrees C). Stuff each pepper with the beef and rice mixture, and place peppers open side up in a baking dish. In a medium bowl, combine tomato soup with just enough water to make the soup a gravy consistency.

Pour over the peppers.

Bake covered for 25 to 35 minutes, until heated through and cheese is melted.

"THIS IS MY MOM'S RECIPE AND I
DON'T KNOW WHERE SHE GOT IT BUT
I ABSOLUTELY LOVE IT."

