

CRAZY CHARLIE'S STUFFED PEPPERS



Ingredients:

- 1-16 oz. jar Crazy Charlie's Mild or Zesty Chili Sauce
- 2-16 oz. jars Crazy Charlie's Mild, Medium or Hot Salsa
- 1 pound ground round hamburger (or any type of meat you prefer)
- 4 large green bell peppers or 5 medium green bell peppers
- 8 oz. tomato puree
- 4 oz. water
- ½ cup red onion, chopped
- ½ cup brown or white rice, already cooked
- ½ cup whole kernel corn
- 1 garlic clove, minced
- ¼ tsp. oregano
- Mexican style 4 cheese, finely shredded

Recipe:

1. Prepare Texas style chili as follows:
Brown meat and drain grease.
Add to meat:
Crazy Charlie's Mild or Zesty Chili Sauce,
tomato puree, water, onion, rice, corn, garlic and oregano.
Simmer mixture 15 to 20 minutes on top of stove.
2. While simmering above mixture, preheat oven to 425 degrees and prepare peppers by rinsing, cutting off tops and removing core and seeds, leaving hollowed-out peppers.
3. Place the peppers in baking pan with 2-3 inch sides.
4. Spoon 2-3 Tbsp. Crazy Charlie's Mild, Medium or Hot Salsa into each pepper; then pour the rest of the jar into the pan around the peppers.
5. When the chili mixture is done, stuff the peppers with it and place pan into preheated oven for 30 minutes.
6. After 25 minutes, sprinkle cheese on top of peppers and return pan to oven.
7. When done, top peppers with some of the salsa in the pan and serve.
Serves 4-5 people.