



## French Recipes

### Stuffed Peppers

- 1/2 cup rice
- 1 1/2 cups water
- 1/4 cup olive oil
- 1 large onion, peeled and finely chopped
- 1 clove garlic, finely chopped
- 2 cups crushed tomatoes
- Salt and pepper
- 1 teaspoon thyme
- 1 teaspoon oregano
- 4 red or green bell peppers

Heat oil in 2 quart casserole dish uncovered for 2 minutes. Stir in onions and crumbled beef cook uncovered for 5 minutes stirring once. Drain off most of fat, leaving 2 to 3 tablespoons in dish. Add 1 1/2 cups tomatoes, garlic, thyme and oregano and drained rice and stir to combine. Slice off tops of 4 green or red bell peppers and remove seeds. Divide stuffing among the peppers and replace tops of peppers. Place peppers in baking dish. Combine 1/2 cup crushed tomatoes, 1/4 cup white wine and 1/4 cup water and pour into bottom of dish. Cover tightly with heavy duty plastic wrap and cook for 40 minutes.