

From the Kitchen at Stonewall Resort

STUFFED PEPPER SOUP

Ingredients:

2 pounds Ground Beef
1 can Tomato Sauce – 20 oz.
1 can Diced Tomatoes, un-drained – 28 oz.
2 cups cooked Long Grain White Rice
2 cups chopped Green Bell Pepper
2 Beef Bouillon Cubes
¼ cup packed Brown Sugar
2 teaspoons Salt
1 teaspoon Pepper

Directions

In a large saucepan or Dutch oven, brown beef then drain. Add remaining ingredients, bring to boil. Reduce heat, cover and simmer for 30-40 minutes or until peppers are tender.

Makes 10 servings.

