

## **SWEET AND SPICY STUFFED GREEN PEPPERS**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

### **INGREDIENTS:**

6 medium sized green peppers  
6 TBS butter  
3/4 C lightly roasted PINE NUTS (this recipe's secret)  
1 lb ground beef, crumbled  
2 cloves fresh garlic, minced  
1/4 C RAISINS (another of this recipe's secrets)  
1 tsp ground CINNAMON (another of this recipe's secrets)  
1 tsp granulated SUGAR (another of this recipe's secrets)  
1 TBS red wine vinegar  
3/4 tsp salt  
1/4 tsp ground CLOVES (another of this recipe's secrets)  
1/4 tsp ground cumin  
1 small can tomato paste  
1 C cooked rice  
6 pieces cheese (optional)

### **DIRECTIONS:**

Cook peppers 4-5 minutes, uncovered, in enough boiling salted water to cover - turn upside down to drain. Heat butter in skillet & add PINE NUTS, cooking till lightly browned. Remove nuts from skillet - set aside. In same skillet, add crumbled beef & onion - cook till lightly browned. Mix in garlic, RAISINS, SUGAR, salt, vinegar, CINNAMON, CLOVES, cumin & tomato paste - simmer, uncovered, about 10 minutes. Add cooked rice & TOASTED PINE NUTS. Fill green peppers with ground beef mixture - arrange in un-greased deep baking dish large enough to hold all 6 peppers (they can be covered/refrigerated till ready to bake) - bake 45 minutes or longer in 350° F oven, covered. At the last minute, the cheese of your choice may be put atop each pepper - heat till melted.

Serves: 3-6