

SAVOR INDIANA RECIPES



Stuffed Pepper Soup

INGREDIENTS

- 2-3 onions, chopped
- 1 lb. ground beef
- 1 lb. ground round
- 6-7 green and red, assorted
- 3 quarts beef broth
- 4 cups cooked rice (2 cups uncooked)



From The Kitchen of
Linda Boswell
Lost River Market and Deli -
Paoli, Indiana
From "Opulent Orange County"

DIRECTIONS

1. Sauté beef and onions until meat is done.
2. Drain the pan, removing the grease.
3. Put the peppers and beef broth into the pan with cooked beef and onions.
4. Cook until the peppers are tender, won't take long.
5. Prepare the rice. When done combine the rice with the cooked beef/vegetables.
6. Season with salt, pepper and cumin.

*Expect a crowd. The key here is using good beef,
local when you can and plenty of fresh peppers and onions.*