

## **Stuffed Green Peppers**

4-6 med. or lg. green peppers  
1 med. or lg. onion, finely chopped  
1 1/2 lbs. lean ground beef  
1 can whole kernel corn  
1 c. uncooked rice  
1 tsp. salt and pepper  
Dash of garlic powder

Cook uncooked rice according to package directions; set aside. Wash and core peppers, parboil 5 minutes. Remove and let cool. Place peppers in a casserole dish. Brown ground beef; drain well. Add finely chopped onion and cook until tender. Add tomatoes; mix well and bring to a boil. Add seasonings and rice. Cook for 15 minutes. Fill peppers with stuffing.

Dilute two cans of condensed tomato soup, leaving it thick. Pour over the tops of the green peppers. A couple of times during baking, baste the peppers with the sauce. Cook for 30 minutes at 350 degrees.

Note: I personally just mix all the ingredients with the cooked rice and stuff the pepper and increase the baking time to 1 hour. It seems to let the hamburger meat pick up more flavor by not precooking it.