



# FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

## MAIN DISHES | **Mary's Stuffed Bell Peppers**

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2 or 4 bell peppers (No, you cannot have 3 peppers!)  
1 pound ground meat  
1 medium onion, chopped  
1 small (not the smallest) can corn, drained ( I used Green Giant Nibblents)  
1 small can diced tomatoes  
Salt & pepper  
Grated cheese

Par boil peppers for 10 minutes, drain  
Place in Pyrex dish

Brown meat and onion, add corn and tomatoes, salt & pepper  
Simmer until juice goes down, about 15 minutes  
Stuff peppers ~ put extra on bottom around peppers  
Top with a pat of butter and grated cheese  
Bake 350° about 20 to 30 minutes