



SMOKED STUFFED BELL PEPPERS



Bell Peppers are delicious stuffed and smoked on your wood pellet smoker-grill. Remove the tops (save for stuffing), core and seed your favorite Bell Pepper color or combination. You can par boil the peppers for 3-5 minutes before stuffing or stuff the peppers raw.

Bell Pepper Stuffing consists of: Cooked and drained 1 pound of hamburger, onions, and diced pepper tops. 2 cups of cooked rice and 14 oz of Tomato Sauce. Mix all ingredients and stuff the Bell Peppers. Top the Stuffed Bell Peppers with shredded cheese or tomato sauce (optional).

Preheat your Wood Pellet BBQ Smoker-Grill to 350°F using Gourmet BBQ Smoked Hickory or Rancher's Mesquite pellets. Cook the Stuffed Bell Peppers for 1 - 1 1/4 hour at 350°F until the internal temperature of the Peppers reach 150°-160°F.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)