## INGREDIENTS

* 1 pound ground beef
* 1 pack boil in bag white rice
* 4-6 green bell peppers
* 1 can tomato sauce
* 1 tablespoon Worcestershire sauce
* 3 tablespoons A1
* 1 can tomato paste
* salt and pepper to taste

## DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cook rice
3. Brown beef.
4. Remove and discard the tops, seeds, and membranes of the bell peppers and boil peppers in a rapid boil for 5 minutes. Then arrange peppers in a baking dish with the hollowed sides facing upward.
5. In a bowl, mix the browned beef, cooked rice, 1 can tomato sauce, Worcestershire sauce, tomato paste, A1, salt, and pepper. Spoon an equal amount of the mixture into each hollowed pepper. Fill tomato sauce can with water and pour into bottom of baking dish.
6. Bake 40 minutes in the preheated oven.

This is the best stuffed pepper recipe ever.