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## Wise Acre Farm

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For more information, and recipes, visit our website:

[www.wiseacrefarm.com](http://www.wiseacrefarm.com)

**Please save your box & jars - I will pick them up next week.**



### This week on the farm:

We are still harvesting the summer crops daily, but noticing they are slowing down a bit. Green beans, beets, lettuce, radish and carrots have been sown in the field. In the greenhouse, flats have been planted with brocolli, cabbage, cauliflower and shallots. We are gearing up for our fall & winter crops, while our summer crops still have a couple of good months of production to go.

### Here's what's in your box this week:

Bell Peppers	Lemon Cucumbers
Summer Squash	Butternut Squash
Tomatoes	Japanese Eggplant
Cucumbers	Basil
Radishes	Fresh cut flowers

### Stuffed Bell Peppers

adapted from a recipe by Paula Deen

*\*I use ground turkey instead of the ground chuck & pork in this recipe and it's still delicious!*

4 large bell peppers, or 8 small bell peppers  
3/4 pound ground chuck  
1/2 pound ground pork  
1 medium onion, chopped  
2 garlic cloves, minced  
2 teaspoons beef bouillon granules  
Salt, pepper and garlic powder to taste  
1 cup cooked rice  
1/2 cup grated cheddar cheese  
A couple dashes of hot sauce  
1/2 cup sour cream  
1 cup diced tomatoes  
1/2 cup chopped green onion tops  
1 tablespoon soy sauce  
1 cup hot water

Preheat oven to 350 degrees F.

Start by cutting the peppers in half lengthwise, leaving the stems intact, and halving them also. Remove the seeds and ribs inside the peppers.

Using a hot skillet, saute the ground beef, pork, onion, garlic, 1 teaspoon of bouillon granules, salt, pepper & garlic salt. Saute until onions become translucent. Drain the fat off. Add the rice, cheese, hot sauce, sour cream, tomatoes, green onion tops, and soy sauce. Mix well and stuff the mixture into the peppers. In a small bowl, mix the hot water and the remaining bouillon granules. Pour this mixture into a shallow casserole large enough to hold all of the peppers. Place the stuffed peppers in the dish, cover with foil and bake for 25 to 35 minutes. Remove the foil and spoon the juice from bottom of the casserole over the top of the peppers. Bake for an additional 10 to 15 minutes.