

Yooper Style Stuffed Green Peppers

Lois Haglund

Entrée:



Cut tops from green peppers and save.

Clean insides of seeds, etc

Bring large pot of water to a boil, add peppers and tops. Parboil at least 5 minutes

Filling: Prepare according to the number of peppers you are making.

Mix in bowl:

Vollswerth's Potato Sausage (remove skin, its precooked)

Precook whole kernel corn, chopped mushrooms, carrots and onions.

Fill the peppers with about mixture.

In electric fry pan

Pour V-8 vegetable juice with chunky salsa and dashes of Worcestershire Sauce.

Cover and simmer at least ½ hour. (May use crock pot for slower cooking).