



Dinner, Serves 4

Stuffed Peppers

For a side dish, these stuffed peppers do a good impersonation of a full meal all by themselves. They go swimmingly with salmon and make great sidekicks on pork chop night.

If any stuffed peppers or leftover rice filling survive the evening, they make for a mighty fine lunch. The gearboat crew loves them some leftover stuffed peppers.

Tip of the headlamp to guide Sam Macke, who brought these peppers into the Winding Waters orbit.

4	Bell Peppers, large & varying colors (for stunning visuals)
1 Cup	Wild Rice
1 LB	Ground Sausage (optional, pre-cooked)
1	Onion (diced)
1 Cup	Mushrooms (diced)
1/3 Cup	Walnuts (chopped)
1 TBSP	Garlic (minced)
1 Cup	Pepperjack Cheese (cubed)
	Salt & Pepper (to Taste)



The Doing of the Thing: You'll need a deep Dutch Oven. Turn your oven to **375F**. Get your wild rice cooking ASAP. That stuff takes forever. Can they not gentle down the wild rice a little to speed up the taming process? Next get your sausage browning. Dice up the onion and toss that in there. Same with the garlic. Let that simmer.

Now the fun part. Cut off the tops of the peppers and clean out the pithy stuff. Clean and oil your Dutch oven (D.O.). Place your gutted peppers standing upright inside the D.O.. Once your rice is done, add that in with the sausage, onion and mushrooms. Mix that all up real good. OK. Assembly. Here we go. Add a spoonful of the rice mix into the bottom of each pepper. Now add a few cubes of cheese. More rice, then cap it off with cheese. The cheese on top makes for a lovely goldenbrown crispy lid.

Sidenote: If anybody in your group doesn't jive with dairy, these peppers are just as good without the cheese. Well, "just as good," might be a stretch, but there's no reason to taunt the non-dairy folks. They already can't eat cheese. Haven't they been through enough?

All right. Our peppers are loaded so we get the lid on the Dutch oven and heat these dudes up. The rice and sausage is pre-cooked, but we need to bake the peppers and get the cheese inside to melt nicely – so we're shooting for medium-high on the coals. 10 briquettes on the bottom and 18 on top for about 40 minutes should do it. Peppers should be done when the cheese on top has crispy golden -brown edges. You don't want the peppers raw-ish, so check by poking a pepper sidewall with a fork. If they need more time, back they go.