



Uncle Bucks Stuffed Peppers

Serves 4 ~ Prep Time: 20 mins: Cook Time: 50 mins

You'll Need

- 4 large green bell peppers (can use red if preferred)
- 1 lb. ground beef or ground turkey
- 1 Tbs. chopped onion
- 1 cup cooked rice (can use minute rice if you wish)
- 1 tsp. salt
- 1/8 tsp. garlic powder
- 1 can tomato sauce (698ml)
- 1 – 1 1/2 cup shredded mozzarella cheese

To Create:

- Preheat oven to 350. Cut a circle around the top of the pepper and remove it (making a lid).
- Cut out seeds and membranes. Cook in boiling water, about 5 – 7 minutes. Drain. While peppers are boiling, brown the ground beef (or turkey) until cooked through. Add in onion and cook until softened. Drain and return to the skillet. Mix in 1/4 – 1/3 cup of cheese. Add the rice, salt, garlic powder and 1 cup of tomato sauce to the beef (turkey) Cook until all is hot. Spoon the beef (turkey) mixture into the peppers. Stand upright in a small baking dish.
- Pour the remaining sauce over the tops of the peppers. Cover with foil and bake for 45 min.
- Uncover and sprinkle with cheese. Bake until cheese is melted

Leprechaun Shamrock Sugar Cookie

Makes approx. 22 cookies ~ Prep Time: 15 minutes

Cook Time: 10 Minutes

You'll Need for Sugar Cookies: shamrock cookie cutter

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| 2 1/2 cups flour | 1 1/2 cups confectioners' sugar (icing sugar) |
| 1 tsp. baking soda | 1 egg |
| 1 tsp. Cream of Tartar | 2 tsp. Pure Vanilla Extract |
| 1/4 tsp. Ground Nutmeg | |
| 1 cup (2 sticks) butter, softened | |

Shamrock Icing: 13 drops Green Food Color

2 to 3 tps. milk, 1/2 cup confectioners' sugar (icing sugar)

To Create:

- For the Cookies, mix flour, baking soda, cream of tartar and nutmeg. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Beat in egg and vanilla. Gradually stir in flour mixture until well mixed. Refrigerate dough about 1 hour or until firm. Preheat oven to 375°F. Roll out dough on lightly floured surface to 1/8-inch thickness. Cut out dough with shamrock cookie cutter. Place on greased baking sheets. Bake 8 to 10 minutes or until lightly brown. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.
- For the Icing, mix green food color and milk in small bowl. Add confectioners' sugar. Stirring until color is evenly distributed and icing is smooth. To decorate cookies, hold cookie by its edge and dip top of cookie into icing. (Or spoon the icing onto cookie using a teaspoon.) Place glazed cookies on wire rack, set over foil-covered baking sheet to dry.