

Green Pepper Boats

- * 2 fresh, medium-sized Michigan green peppers
- * 3 slices bacon, chopped
- * 1/2 cup shredded fresh Michigan carrots
- * 1/4 cup chopped fresh Michigan onion
- * 1 cup cornbread stuffing mix
- * 3 tablespoons water
- * 1/4 cup shredded Swiss cheese (1 ounce)

Heat oven to 350°. Cut a thin slice from the top of each green pepper. Cut in half lengthwise and remove seeds. In a saucepan, cook pepper halves in boiling salted water for 5 minutes. Invert and drain peppers on paper towels.

For stuffing: In a medium saucepan, cook bacon, carrot and onion over medium heat until onion is tender and bacon is crisp. Drain. Stir in stuffing mix and water. Stir in cheese. Spoon stuffing into prepared peppers. Place in a shallow baking dish. Cover loosely. Bake at 350° for 20 minutes or until peppers are tender and stuffing is heated through. Makes 4 servings.