

## **Stuffed Hot Peppers** *from Mary Ann Mast*

- 1 Pkg Tempo Italian Meatball mix
- 1 dozen Hungarian Wax Peppers (pick out the fattest ones)
- 1 lb. Dutch Creek Foods ground beef
- 1/2 cup warm water
- 1 egg
- 1 can of Hunts spaghetti sauce

Combine the meatball mix with ground beef, water and egg. Set aside. Cut the stem end off of the peppers, slit them open lengthwise on one side only then take out seeds. Fill the cavity with the ground beef mixture and place in a greased 9 x 13 baking dish. Pour spaghetti sauce over peppers. Bake at 350 degrees for 1 1/2 hours. Sprinkle with grated parmesan cheese (optional). Serve with thick slices of Italian bread with butter.

