

# *City Wife* COUNTRY LIFE

## STUFFED PEPPER SOUP

STUFFED PEPPERS ARE ONE OF MY FAVORITE FOODS. WHO'D'VE THUNK IT ALSO MAKES A GREAT SOUP? MY SISTER-IN-LAW INTRODUCED ME TO THIS RECIPE AND I WAS AMAZED THAT SOMETHING SO SIMPLE COULD BE SO DELICIOUS... BUT IT IS!

- 🍷 OLIVE OIL
- 🍷 2 POUNDS GROUND BEEF
- 🍷 1 LARGE ONION, CHOPPED
- 🍷 2-3 CLOVES GARLIC, MINCED
- 🍷 2 CUPS GREEN PEPPER, CHOPPED
- 🍷 2 CANS (NOT THE 8 OZ SIZE... THE BIGGER ONE) TOMATO SAUCE
- 🍷 1 CAN WHOLE OR SLICED TOMATOES (DICED IS A LITTLE TOO SMALL)
- 🍷 2 BEEF BOUILLON CUBES
- 🍷 1 TO 2 CUPS WATER
- 🍷 2 CUPS COOKED RICE
- 🍷 1/4 CUP BROWN SUGAR
- 🍷 SALT, PEPPER AND SEASONINGS TO TASTE

1. IN A LARGE-ISH SOUP POT, SAUTÉ THE GROUND BEEF, ONION, AND GARLIC IN OLIVE OIL.

2. ADD THE REST OF THE INGREDIENTS AND SIMMER FOR 40 MINUTES.

3. BURN OFF THE ROOF OF YOUR MOUTH BECAUSE YOU CAN'T WAIT FOR IT TO COOL DOWN BEFORE YOU EAT IT.