

## STUFFED PEPPERS W/ CREOLE SAUCE

4 large peppers (any color)  
1 lb ground turkey or beef  
1 ½ cups cooked rice  
¼ cup ea celery and onion  
Salt & pepper to taste  
3 oz tomato paste  
1 ½ cans water  
1 T. melted margarine  
½ tsp chili powder  
½ tsp sugar  
½ tsp crushed garlic  
Tabasco sauce to taste

Mix together meat, rice, celery, onion and salt/pepper. Fill peppers, place meat side down in deep baking dish. Combine remaining ingredients; heat to blend. Pour over peppers. Cover with foil; bake at 400 degrees 1 hour.