



Lemon Garlic Sirloin Stuffed Red Peppers Over Steamed White Rice with Balsamic Cream Sauce

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INGREDIENTS:

3 medium red peppers, cut in half with pith removed and bottom cut out.
1.25 lb. ground sirloin
Zest of 2 lemons (cut 1 of the lemons into thin slices)
1 t your favorite steak blend seasoning
4 big cloves of garlic grated
½ C sweet white onion chopped finely
2/3 C coarsely grated English cheddar cheese
1 t kosher salt, ½ t black pepper
2 t dried parsley
1 t hot chili flakes

SAUCE:

2 T good balsamic vinegar
1 T olive oil
3 T heavy cream
2 t yellow mustard
¼ t salt and ¼ t pepper
3 T Pinot Noir (can use stock)
1 T butter

METHOD:

Combine all ingredients from ground sirloin down to chili flakes. Blend well. Divide into 6 even balls. Rub pepper halves with oil and set on a glass baking dish about 2 inches apart. Place a ball into each half and press inside with a bit rising over the rim of the pepper. Place a couple of lemon wedges on the top and sprinkle with a bit of kosher salt. Preheat oven to 375. Bake uncovered for 25 minutes or a little more if needed until meat is no longer pink.

In a small saucepan combine all ingredients except butter. Heat on LOW until steaming hot. Do not boil. Add the butter until melted and ladle over the stuffed pepper. Server over white rice!

