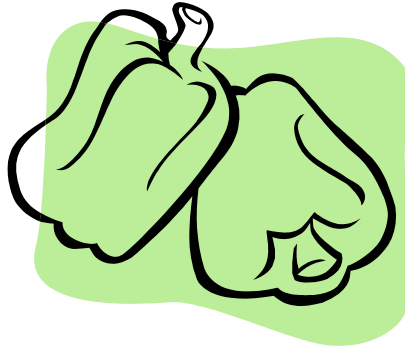


Brazilian Stuffed Peppers

4 bell peppers
1 eggplant, cubed
1 chopped onion
several garlic cloves, minced
2 Tbsp olive oil
14 oz chopped tomatoes
1 tsp ground coriander
salt and pepper
1 Tbsp fresh basil
feta cheese, crumbled
2 Tbsp bread crumbs



Saute onion and garlic in olive oil. Add eggplant, tomatoes, spices and bread crumbs. Remove from heat and add cheese. Stuff peppers with mixture and place in baking pan. Add enough water to cover the bottom of the pan. Steam peppers in oven at 350°F for 30 minutes.

Comments: This recipe was given to us several years ago by St. Joe friends who have moved on to bigger and better things in Illinois. There are numerous stuffed pepper recipes out there, I like the mixed vegetable filling in this one, and the crispy roasting of the pepper skins.