

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



meowey - Northern NY (Adirondacks)
Smokin' Carnivore
OTBS Member

Meowey's Stuffed Peppers

The peppers were stuffed with 1 cup cooked rice mixed with 8 oz tomato sauce, 1/2 packet of chili seasoning and about 1/3 cup 4 cheese Mexican blend.

The peppers were in the smoker about 4 hours.

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