



BY KAREN LOGAN

Serves 6

Prep time: 30 minutes

Cook time: 30 minutes

INGREDIENTS:

3 Green peppers, cut top off and hollow out
1 lbs. Ground beef
1 can Rotel tomatoes, drained
½ cup of finely diced onion (white or yellow)
1 can red enchilada sauce (mild or hot) or tomato sauce
¼ cup Amber Ale
1 tsp salt
1 tsp pepper
1 tsp garlic powder
1 tsp chili powder
1 tsp cumin
½ cup pinto beans (optional)
1 cup cooked rice (or Spanish style)

1 ½ cups shredded cheddar jack (or cheddar)
1 tsp. canola oil
Optional toppings: sour cream, hot sauce, green onion, black olives

DIRECTIONS:

Preheat oven to 375°. Rub oil on sliced peppers and cook 15 minutes or slightly cooked. Make rice. While peppers & rice are cooking, sauté onions and peppers in a pan. Add beef, spices and cook until no longer pink. Stir in beer, ½ of the enchilada sauce, Rotel tomatoes, and beans. Simmer for 5 minutes. Stir in rice. Scoop mixture into peppers and top with cheese. Drizzle the

remaining enchilada sauce on top. Mixture will overflow. Bake for 20 minutes.

Beer Pairing:

American Pale Ale: the hop-forward flavors of the beer will lift up the spices in this dish and bring them to life, all while it's malt backbone work nicely with the fatty flavors of the ground beef

