Joyce Wilkenson’s Stuffed Peppers

**Ingredients:**
- 2 large or 3 medium sweet bell peppers
- ½ lb ground beef or turkey
- ¼ C finely chopped onion
- ¼ C regular white rice, uncooked, or 2/3 C cooked white or brown rice
- 1 ½ tsp Worcestershire sauce
- ½ tsp dried parsley
- ¼ tsp dried basil
- ¼ tsp dried oregano
- ½ tsp salt
- fresh ground pepper to taste
- 1 (10 oz) can condensed tomato soup, divided
- 1/3 C hot water

**Directions:**
Split peppers lengthwise. Cut stem out to its edge to retain as much of top as possible. Remove seeds and inner membranes.

In a medium bowl, combine ground meat, onion, rice, Worcestershire sauce, seasonings and half the tomato soup. Mix well & stuff into pepper halves.

Arrange peppers, filling side up, in casserole dish or baking pan. Spoon a little of the remaining soup on top of each pepper to coat it. Add tap water to can; stir to mix; then pour into bottom of baking dish.

Cover with lid or foil. Bake at 350 degrees for 1 hour or 1 hour 20 minutes, depending on how soft you want the peppers to be.