

STUFFED PEPPERS WITH CORNED BEEF OR VENISON

6-8 green peppers
12 ounces shredded corned beef or venison
1-1/2 cups diced onions
1 bottle of chili sauce
3-½ cups small diced potatoes

Clean out peppers. Place peppers in boiling salted water and boil 5-8 minutes. Drain. Fry potatoes with onions until tender and slightly browned. Add corned beef and enough chili sauce to moisten and make mixture stick together. Stuff the peppers and put remaining chili sauce on tops of stuffed peppers. Bake in 375 degree oven at 25 to 30 minutes.