

Autumn Fig Stuffed Bell Peppers

Old Country flavor with a twist of autumn

Secret Ingredient: **Tavern on the Green Autumn Fig Balsamic Vinegar**

Ingredients

You will need:

- 4 large bell peppers, able to stand
- 2 pounds lean ground beef
- 2 large garlic cloves, minced or mashed
- 2 onions, diced
- 4 T fresh basil, finely chopped
- 16 large green olives, sliced
- 1/4 t dried dill
- 1/2 cup Italian style breadcrumbs
- 2 eggs
- Salt and pepper to taste
- Tavern on the Green Autumn Fig Balsamic Vinegar.**

Time / Servings

Total: 1 hr.
Active: 15 Minutes
Makes: 4 Servings
Easy-Medium

Directions

Easy Preparation

1. Core bell peppers and remove white stem and seeds. Broil until skin blisters and can be easily removed. Lightly salt interior of peppers.
2. Mix ground beef with the remaining ingredients. Salt and pepper to taste. Splash **Tavern on the Green Autumn Fig Balsamic Vinegar** over mixture and knead again.
3. Stuff bell peppers with the ground beef mixture until it mounds just above the level of the pepper opening.
4. Here's the real secret...take the bottle of **Tavern on the Green Autumn Fig Balsamic Vinegar** and douse the meat mixture with the vinegar. Let it pour over the beef and fill up the space between the ground beef and the bell peppers.
5. Place the peppers in an oven proof dish with water or beef broth in the bottom...about 1" of liquid. Place in a pre-heated 350° F oven for 45 minutes. Add more liquid as needed. The flavor of the vinegar will add a subtle nuance to the whole experience