

Cheesy Stuffed Peppers with Red Chile Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		sauce
1	tablespoon	extra virgin olive oil
2	cloves	garlic - minced
1	medium	onion - minced
1	teaspoon	mexican oregano
1	tablespoon	ancho chile powder
1 1/2	teaspoons	unsweetened cocoa
1/4	teaspoon	ground cumin
1	cup	beer (pale ale or lager)
1 1/2	cups	crushed tomatoes
		salt and pepper
		peppers
1	tablespoon	extra virgin olive oil
1	pound	ground beef
1	medium	onion - finely chopped
2		jalapenos - minced
2	cloves	garlic - minced
1/2	teaspoon	ground cumin
1	teaspoon	ancho chile powder
2	cups	cooked white rice
1	cup	crushed tomatoes
1 1/2	teaspoons	worcestershire sauce
1/2	cup	sour cream
4	ounces	monterey jack cheese - shredded
1/2	cup	cheddar cheese - shredded
		salt and pepper
4	large	red, yellow or orange bell peppers - tops removed, seeded and membrane removed

Heat oil in a large saucepan over medium heat. Add garlic and onion and saute until starting to soften, 3-4 minutes. Add oregano, chili powder, cocoa, cumin and beer. Bring to a boil, then lower heat and simmer for 1 minute. Add tomatoes and season with salt and pepper. Simmer until thickened slightly, about 15 minutes.

Adjust oven rack to lower middle and preheat to 350. Heat oil in a large skillet over medium high heat. Add beef and cook until cooked through. Add onions and jalapenos, stir and cook about 4 minutes. Stir in garlic and cook for 1 minute. Add cumin, chile powder, rice, tomatoes, worcestshire, sour cream and cheeses and mix. Season with salt and pepper. Simmer about 5 minutes longer until creamy.

Arrange peppers in an 8x8 baking dish standing upright.

Mound filling inside peppers and ladle sauce over. Cover with foil and bake, basting with sauce every 15 minutes, until tender, about 1 hour, removing foil during last 15 minutes.

Let rest 10 minutes and serve.