

Pan Fried Meatloaf in Tricolor Peppers

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		orange bell pepper
1		red bell pepper
1		yellow bell pepper
1/2	pound	ground beef
1/2	pound	ground pork
2	slices	white bread - cubed
28	ounces	crushed tomatoes with basil
2	cloves	garlic - minced
1		egg
1	small	onion - chopped
1	tablespoon	sage leaves - chopped
8		whole sage leaves
3	dashes	worcestershire sauce
3	dashes	hot sauce
		salt and pepper
1	tablespoon	oil
		vegetable oil

Preheat oven to 400.

Remove core and seeds from peppers. Slice into 1 inch rings and place on nonstick baking sheet. You should get about 3 rings per pepper. In a large bowl mix together beef, pork, bread, 1/2 cup of the tomatoes, garlic, egg, onion, chopped sage, worcestire sauce, hot sauce and season with salt and pepper. Press meat mixture evenly into pepper rings. In a skillet over med-high heat, add oil. Saute rings on both sides until golden brown, about 5 minutes per side. Add remaining tomatoes to skillet and bake until cooked through, 20 to 25 minutes. Meanwhile, heat 1 inch oil in a saucepan until 325. Drop sage leaves and fry until golden, 1-2 minutes. Garnish meatloaf with fried sage.