Make the most of the bags of mini bell peppers cropping up at markets everywhere. Food director Lucinda Scala Quinn came up with this quick appetizer.



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<http://www.marthastewart.com/921864/stuffed-pepper-bites>

* **Yield** Makes 24

## Ingredients

* + 1 pound ground meat
  + 1 cup cooked, cooled rice
  + 1 teaspoon coarse salt
  + 1 bag mini bell peppers

### Vietnamese Pork Filling

* + 2 tablespoons chopped fresh cilantro leaves
  + 1 teaspoon minced garlic
  + 1 tablespoon minced lemongrass
  + 1 tablespoon minced fresh ginger
  + 1 tablespoon minced shallots

## Directions

* Mix ground meat with rice, salt, and a few flavorful ingredients.
* Spoon filling into each half of the mini bell peppers
* Broil on a baking sheet on the center rack until meat is cooked, about 8 minutes.

**NOTE:** Much better with sausage than ground pork. Do not increase quantity of meat.

### Greek Lamb Filling

* + 2 tablespoons chopped fresh mint
  + 1 teaspoon minced garlic
  + 1 teaspoon dried oregano
  + 1 cup crumbled feta cheese

### Italian Turkey Filling

* + 2 tablespoons chopped fresh flat-leaf parsley
  + 1 teaspoon minced garlic
  + 1 tablespoon finely grated lemon zest
  + 1/2 teaspoon crushed red-pepper flakes (optional)
  + 1/2 cup finely grated Parmesan cheese

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