

# Venison Stuffed Peppers

## INGREDIENTS:

- 6 bell peppers, assorted colors
- 4 strips thick bacon, chopped
- ½ lb. ground pork
- ½ lb. ground venison
- ¼ cup celery, diced
- 1 cup onion, diced
- ¼ cup garlic, minced
- ½ cup green onion, chopped
- ¼ cup parsley, chopped
- Sea salt and freshly ground pepper, to taste

## PROCESS:

- Cut tops out of bell peppers and remove inside seeds. Dice tops and save for later. Soak peppers in boiling water for 5 minutes to soften.
- Cook bacon in large skillet until crispy to render fat. Once brown, remove from skillet and set aside for later.
- Add venison and pork to skillet. Using a wooden spoon, chop meats well to incorporate.
- Once meat is thoroughly browned (10-12 minutes), add celery, onion, garlic, and reserved peppers from tops. Saute for another 10-15 minutes until onions are cooked.
- Preheat oven to 350 degrees.
- Mix green onion, parsley, and bacon well with the meat filling. Remove from heat and allow to cool slightly in bowl. Season to taste with salt and pepper.
- Stuff peppers generously with meat mixture.
- Place in oven and bake until brown on top (about 30 minutes).

from: Paleo Comfort Foods