



Tuna Stuffed Peppers

Ingredients:

1/2 lb. Cherry Peppers

1/2 oz. Olive Oil

4 oz. White Wine Vinegar

4 oz. White Wine

2 tsp. Sugar

2 Garlic Cloves

2 Bay Leaves

1 tsp. Oregano

2 Cans Tuna (Packed In Oil)

1 tsp. Capers

1 Anchovy Fillet (Optional)

Directions:

Cut off tops of cherry peppers and remove seeds, set aside to dry after washing. Combine oil, vinegar, wine, sugar, garlic, oregano, and bay leaves in a sauce pan.

Let boil for a few minutes then add in peppers-cook together for ten minutes and remove peppers from pan.

Meanwhile, mash together tuna, olives, capers, and anchovies. Once peppers are cooled stuff them with tuna mixture.

