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### Baked Potatoes With Meat and Green Peppers

**C**LEAN and dry three good-size long potatoes; bake until done; then cut each potato into halves lengthwise, scoop out the pulp and pass it through a wire sieve. Melt a tablespoonful of butter substitute in a stewpan and put in the sieved potatoes. Add a tablespoonful of milk, and season with salt and pepper. Mix a cupful of minced cold meat with half a cupful of bread crumbs, one tablespoonful of finely chopped onion and half a green pepper, finely chopped. Season with salt and pepper, bind with a little gravy and fill the potato shells. Put the sieved potatoes into a forcing bag and decorate the edge of the shells. Brown in the oven. Serve hot. These are especially nice when left-over chicken is used with white sauce.