

Stewed Green Sweet Peppers

CUT the peppers into halves lengthwise, then into quarters, and remove all the seeds and white fiber. Soak the peppers in cold water for half an hour, drain, and put into a saucepan. Cover with boiling water; add one teaspoonful of salt; boil for thirty minutes; pour into a colander and drain. Set the colander on a plate and put into a warm oven. Place in a warm dish to serve, pouring over the peppers one tablespoonful of melted butter and sprinkling them with pepper. This is very good with Hamburg steak or with meat loaf, especially if rice is to be served with the meat.