TomatoFest 2009 Second Place Recipe

Pepper and Tomato Stew

1 green pepper, chopped

1 red pepper, chopped

1 medium white onion, diced

2 large tomatoes, diced and chopped

2 cups stewed tomatoes

1 pound lean ground turkey

1 pound ground Italian sausage (mild)

1 teaspoon Frank's Red Hot

1 teaspoon garlic powder

Salt and pepper to taste

Fresh basil for garnish

1. Sauté the green pepper, red pepper and onion in a medium pan over medium heat.

   Set aside in a 2-quart saucepan. Add the chopped tomatoes and stewed tomatoes.

2. In a skillet, brown the ground turkey. When the turkey is browned, add to the saucepan.
3. In the same skillet, brown the sausage. When the sausage is browned, add it to the saucepan.
4. Place saucepan over low heat and simmer for 30 minutes or more.
5. Add Frank's Red Hot, garlic powder, and salt and pepper to taste.
6. Serve in a bowl. Garnish with fresh basil. Serve with garlic bread or crackers.

Note: A crock pot maybe used in place of the 2-quart sauce pan.

From the kitchen of Jason G. Wittwer (Auburn)