

Bob39s Stuffed Banana Peppers

Savannah · 28/09/2024

**Prep Time**

2 hrs

Difficult

Medium

Servings

8

Description

These stuffed banana peppers are filled with an Italian sausage mixture and baked in a delicious tomato sauce. We get requests to make this awesome recipe for banana peppers all the time from the guys my husband works with.

Ingredients

- 8 banana peppers - 2 tablespoons butter - ½ cup chopped onion - ½ cup chopped celery - 1 (28 ounce) can crushed tomatoes - 1 (8 ounce) can tomato sauce - 2 cloves garlic
- minced - 2 ½ teaspoons salt
- divided - 1 teaspoon dried basil - 1 teaspoon dried oregano - ½ teaspoon ground black pepper
- divided - ½ cup grated Parmesan cheese - 1 large egg - 1 teaspoon Worcestershire sauce - 1 pound hot Italian sausage - 1 pound mild Italian sausage - 1 ½ cups bread crumbs

Instructions

1. Cut off the tops of peppers. Remove ribs and seeds; rinse peppers. Chop edible portion of the tops; set aside. Bring a large pot of salted water to a boil. Add peppers
2. reduce heat
3. and simmer until tender but still firm
4. about 5 minutes. Drain and set aside. Heat butter in a medium skillet over medium heat. Sauté reserved chopped pepper
5. onion
6. and celery in hot butter until tender
7. 3 to 5 minutes. Stir in crushed tomatoes
8. tomato sauce
9. and garlic. Season with 1 ½ teaspoons salt
10. basil
11. oregano
12. and ¼ teaspoon black pepper. Simmer uncovered for 10 minutes. Preheat the oven to 350 degrees F (175 degrees C). Meanwhile
13. combine Parmesan cheese
14. egg
15. Worcestershire sauce
16. 1 remaining teaspoon salt
17. and remaining ¼ teaspoon black pepper in a large bowl. Mix in hot sausage
18. mild sausage
19. bread crumbs
20. and 1 cup tomato sauce mixture until well combined. Fill each pepper with sausage mixture using a piping bag or sausage stuffer. Place in a 3-quart casserole dish; pour remaining tomato sauce mixture over peppers. Bake uncovered in the preheated oven until sauce is bubbly and sausage is cooked through
21. about 1 hour. An instant-read thermometer inserted into the filling should read at least 160 degrees F (72 degrees C).