

## Tante Marie's Cooking School



### Tante Marie's Stuffed Pimentos

#### *Ingredients*

- 4 pimento or red peppers
- 4 fresh, ripe tomatoes, seeded and chopped
- 6 cloves garlic, minced
- salt and pepper
- 4 filets of anchovies
- 4 slices fresh Mozzarella cheese



#### *Instructions*

Cut the pimentos in half scooping out the membrane and seeds, but leaving the stems. Lay them on a lightly oiled baking pan. Fill each with the chopped tomatoes. On top of this place the minced garlic. Sprinkle with salt and pepper. Lay over an anchovy. Bake in a preheated 325 degree oven for 1 hour or more, until the tomatoes are quite melted, remove from the oven and place over each pimento a slice of Mozzarella. Reheat in oven 5 to 7 minutes.

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