

## *Potato-Stuffed Grilled Peppers*

*Stephanie Collins*

4 large potatoes	3 Tbsp. butter
4 large red bell peppers	3 Tbsp. fresh parsley
1 (16 oz.) container sour cream	$\frac{3}{4}$ tsp. salt
$\frac{1}{2}$ cup shredded Gouda cheese	$\frac{1}{2}$ tsp. pepper
$\frac{1}{4}$ cup sliced green onions	

Bake potatoes at 450° for 1  $\frac{1}{2}$  hours. Cool 15 minutes. Cut bell peppers in half lengthwise, keeping stems. Dry and set aside.

Scoop out potatoes into bowl. Add sour cream and next 6 ingredients to potatoes and blend. Spoon mixture into bell peppers. Grill peppers, covered, over medium-high heat until blistered and mixture bubbles at the edges.

## *Fried Okra and Potatoes*

*Patricia Cooper*

3-4 potatoes	1 white onion
1-2 lbs. okra	Cornmeal

Slice okra and potatoes into bite-sized pieces. You want equal parts of both. Chop onion and place all together in bowl. Sprinkle with salt, and stir (you want okra to be slimy so cornmeal will stick).

Cover the okra and potatoes with cornmeal until well coated. Fry in skillet in shallow oil (about 1 inch of oil so that all okra is sitting in it but not submerged). Fry until golden and crunchy. Try not to stir too much, as this will cause the cornmeal to come off.