

## Mini-Brasier Mini-Class

<https://recipes.saladmaster.com/utensils-or-product/45-qt-mini-braiser-pan-cover-limited-edition>

### Stuffed Bell Peppers

#### *Ingredients*

3 c cooked Brown Rice  
1 c Salsa  
2 cups diced Tomatoes  
1 head Garlic, minced on cone #1  
1 small Onion, diced (about 1 cup)  
½ c fresh Parsley, chopped  
1pkg vegan burger crumbles  
Salt & Pepper to taste  
7-8 Bell Peppers, any color  
¼ c Water

#### *Directions*

1. Slice tops off bell peppers and remove seeds and webbing from inside. Chop tops (excluding stems) and add to large skillet.
2. In large skillet, cook bell peppers and garlic on medium heat, covered, for 5 minutes or until tender.
3. In a large bowl, combine peppers, garlic, brown rice, soy crumbles, parsley, diced tomatoes and salsa
4. Spoon mixture into peppers, dividing evenly among them and pack the stuffing tight.
5. Place the peppers upright mini-braiser and add ¼ cup water to the bottom (or cover with jar of spaghetti sauce). Cover and cook over medium-heat until the vapo-valve clicks. Reduce heat to low and cook for 15-20 minutes until desired tenderness.

### Collard Greens & Veggies

#### *Ingredients*

1 Bunch Collard Greens, ribs removed and sliced into strips  
1 Medium Onion (Cut on Cone 4)  
1 Head Garlic (Cut on Cone 1)  
1 Cup Mushrooms (Cut on Cone 4)  
1 Cup Vegetable Stock  
2 Tbs. Apple Cider Vinegar  
Crushed Red Pepper & Salt to Taste

#### *Directions*

1. Place garlic and onions in pan and turn to medium heat. Saute for 5-7 minutes or until lightly browned.
2. Add mushrooms, stock, apple cider vinegar and stir.

3. Add greens, crushed pepper and cover. Cook on medium heat until vapo-valve clicks. Then reduce to low and cook for 20-30 minutes or until desired consistency.

## **Stuffed Baked Apples**

### ***Ingredients***

6-8 Apples, rinsed  
½ Cup Rolled Oats  
¾ Cup White Flour  
¼ Cup Pecans (Cut on Cone #2)  
½ Cup Brown Sugar  
½ Teaspoon ground cinnamon  
½ Teaspoon ground cardamom  
¼ teaspoon salt  
½ cup butter, chilled and cut into small pieces  
1 Lemon, juiced

### ***Directions***

1. Trim a little off bottoms of each apple if necessary to sit up straight. Slice off the top fourth of the apple. Using a melon baller or small spoon, scoop out seeds in center of each apple and discard. Scoop out just enough of the flesh in the apple to form a bowl shape.
2. Chop up apple tops and scooped out flesh in a small dice. Place in mixing bowl.
3. Combine rolled oats, flour, pecans, brown sugar, cinnamon, cardamom, and salt in a bowl. Mix to combine. Cut the butter into flour mixture with 2 forks until mixture is crumbly.
4. Place half of the crumble mixture into the bowl with apple pieces. Stir to combine.
5. Divide mixture, with apple pieces, evenly between apples and pack into scooped out center with a spoon.
6. Place each apple in mini-braiser and top stuffed apples with remaining crumble topping. Squeeze lemon juice over apples and cover. Cook on medium – click – low and cook for 50-60 minutes or until apples are soft.