Green Pepper and Tomato Stew

(lecsó)

2 ¼ lb Green Peppers

1 ½ lb tomatoes

2 medium onion

1 ½ oz lard

Salt to taste

Directions:

Cut the green peppers in half, core and remove the veins, slice. Cut tomatoes into quarters (if you want to peel them, poach in boiling water first). Cut onions into rings and stir-fry gently in lard. Stir in green peppers and tomatoes and salt. Cook under cover until limp.