

Recipe

Stuffed Mushroom-Beef Roll

Ingredients

1/3 C. Beef Broth
1/2 C. Quick -cooking oats
1/4 C. Chopped mushrooms
2 lbs. lean ground beef
2 eggs
1 slice whole wheat bread, crumbled
1/2 tsp. garlic powder & onion salt, dash of
1 C. Chopped mushrooms
2 Tbl. margarine
6 oz. Muenster cheese, thinly sliced
1/2 tsp. dried basil
1/8 tsp. dried oregano

Category

Meat

Servings

4 to 6

Notes

Last 5 ingredients are for the filling.

Instructions

In a large mixing bowl combine the first 7 ingredients (through the garlic, onion, & pepper) mixing and kneading very well.

Cover a cookie sheet with a large piece of aluminum foil. Wet hands & spread out meat mixture on foil so that it forms a 14" X 10" rectangle. It should be about 3/4" thick. Place the whole thing in the refrigerator to chill about 20 minutes.

Start the filling by melting margarine in saucepan. Add chopped mushrooms, basil, and oregano. Cook mushrooms over med. heat until moist of the moisture is evaporated.

Preheat oven to 350°. Remove meat from refrigerator and spread filling evenly over the meat. Cover mushrooms w slices of cheese, leaving a 1" margin.

Roll up meat, starting at a narrow side. When you reach the end, fold down sides and crimp. Place the roll seam-side down in a loaf pan and bake for 1 hour and 20 min. or till done.

Cool 10 minutes before slicing.