

Bacon Roll-Ups

Mrs Robert Cromley

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 3 6

1/4 cup butter

1 1/2 cups packaged herb-seasoned stuffing

1 egg, slightly beaten

1/2 to 2/3 pound sliced bacon

1/2 cup water

1/4 pound hot bulk pork sausage

In a saucepan, melt the butter in water. Remove from the heat. Place the stuffing mix into a large bowl. Stir the hot liquid into the stuffing. Add the egg and sausage. Blend thoroughly.

Chill for about one hour for easier handling.

Shape the stuffing mix into small oblongs about the size of pecans.

Cut the bacon strips crosswise into one-third pieces. Wrap one piece around a dressing oblong and fasten with a wooden toothpick. Place on a rack in a shallow pan.

Bake at 375 degrees for 35 minutes or until brown and crisp, turning at the halfway point in cooking.

Drain on paper towels and serve hot.

(May be made the day before. The roll-ups also freeze well before baking.)

Per Serving (excluding unknown items): 481 Calories; 51g Fat (94.1% calories from fat); 7g Protein; trace Carbohydrate; 0g Dietary Fiber; 336mg Cholesterol; 542mg Sodium. Exchanges: 1 Lean Meat; 9 1/2 Fat.