

Hamburger Pinwheels

Evelyn Day

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*4 cups biscuit mix
2 teaspoons margarine,
melted
1 1/3 cups milk
1 tablespoon instant minced
onion
1/4 cup chopped onion
1 tablespoon margarine
3/4 pound ground beef
2 teaspoons Worcestershire
sauce
2 tablespoons ketchup
2 teaspoons prepared
mustard
2 eggs, beaten
1 cup peas, drained*

Preheat the oven to 350 degrees.

In a bowl, mix the biscuit mix with the margarine until the margarine particles are fine, then blend in the milk and instant onion. Set aside.

In a skillet, saute' the chopped onion in one tablespoon of margarine until soft. Add the ground beef, Worcestershire, ketchup and mustard. Cook just until the meat loses its red color. Remove from the heat and add the egg and peas.

On a floured board, roll the biscuit dough into a rectangle 14 x 8 inches. Spread with the meat mixture. Roll up as a jelly roll.

Cut into one inch slices and place the pinwheels on a greased cookie sheet.

Bake about 30 minutes or until golden brown.

(You may serve these with a brown gravy or a tomato sauce mix.)

Per Serving (excluding unknown items): 3806 Calories; 205g Fat (48.9% calories from fat); 128g Protein; 355g Carbohydrate; 19g Dietary Fiber; 767mg Cholesterol; 7465mg Sodium. Exchanges: 21 1/2 Grain(Starch); 10 Lean Meat; 1/2 Vegetable; 1 1/2 Non-Fat Milk; 34 1/2 Fat; 1/2 Other Carbohydrates.