

Hungry Boys

Bettie Hughes - Hudson's Northland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*1 to 2 pounds ground chuck
2 cloves garlic, crushed
2 medium onions, diced
salt (to taste)
pepper (to taste)
3 tablespoons tomato paste
2 to 3 tablespoons water (if
necessary)
10 to 12 biscuits
1 can (12 or 16 ounce)
whole kernel corn
1 can (12 or 16 ounce) peas
1 can (16 ounce) pork and
beans
3 to 4 medium sliced carrots*

Preheat the oven to 350 degrees.

In a skillet, brown the ground chuck with the garlic, onions, salt and pepper. Drain.

Add the tomato paste and 2 to 3 tablespoons of water, if necessary.

Prepare the biscuit dough, roll into a rectangle. Place one-third of the meat mixture on the dough and roll up. Cut into ten or twelve pinwheel rolls. Set aside.

Add the vegetables and pork and beans to the remaining meat mixture in the skillet. Mix well.

Spoon the meat-vegetable mixture into a 9x13x2-inch baking pan. Place the pinwheels on top.

Bake until the biscuits are done, about 10 to 20 minutes.

(Make the biscuits from scratch or use a buttermilk baking mix.)

Per Serving (excluding unknown items): 3105 Calories; 121g Fat (35.0% calories from fat); 109g Protein; 396g Carbohydrate; Dietary Fiber; 211mg Cholesterol; 7114mg Sodium. Exchanges: Grain(Starch); 6 Lean Meat; 1 Vegetable; 19 1/2 Fat.