

Miracle Meat Rolls

Ollie Badendick

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Servings: 6

*1 1/2 pounds ground beef
1/4 cup dry bread crumbs
1/2 teaspoon salt
2 cups mashed potatoes
2 hard-cooked eggs,
chopped
1/3 cup Miracle Whip®
1/3 cup grated Parmesan
cheese
1/4 cup finely chopped
celery
2 tablespoons green onion
slices, chopped
salt
pepper
1 cup Miracle Whip®
1/3 cup milk
2 tablespoons green onion,
chopped*

Preheat the oven to 350 degrees.

In a bowl, mix the meat, bread crumbs, eggs and salt. Mix well. Pat the meat mixture into a 14x8 rectangle on foil or waxed paper.

In a bowl, combine the potatoes, eggs, 1/3 cup of Miracle Whip, cheese, celery and two tablespoons of onion slices. Mix lightly. Season to taste.

Spread the potato mixture over the meat. Roll up jelly roll fashion beginning at the narrow end.

Chill for several hours or overnight.

Slice the meat roll into six servings.

Bake on the rack of a broiler pan for 25 to 50 minutes.

In a saucepan, combine one cup of Miracle Whip, the milk and two tablespoons of green onions. Mix well. Heat over low heat.

Serve over the meat rolls.

Per Serving (excluding unknown items): 729 Calories; 60g Fat (74.7% calories from fat); 25g Protein; 21g Carbohydrate; 2g Dietary Fiber; 192mg Cholesterol; 908mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 10 Fat; 1/2 Other Carbohydrates.