

Stuffed Hard Rolls

Helen Henderson - Glendale, AZ

Treasure Classics - National LP Gas Association - 1985

Yield: 12 rolls

*1 pound ground beef
1 onion, chopped
2 cans (8 ounce) tomato
sauce
several stuffed olives,
chopped
1/2 pound sharp cheddar
cheese
1 dozen hard rolls*

Preparation Time: 30 minutes**Bake Time: 30 minutes**

In a skillet, brown the beef. Add the onion, tomato sauce and olives. Cook until it bubbles. Add the sharp cheddar cheese. Stir until melted.

Remove the tops from one dozen hard rolls and remove the interior (if the hard rolls are large, use only 10). Fill the rolls with the beef mixture. Replace the tops. Wrap the rolls in aluminum foil.

Bake at 350 degrees for 15 to 30 minutes until heated thoroughly.

Best served with a tossed salad.

Per Serving (excluding unknown items): 4514 Calories; 226g Fat (45.3% calories from fat); 207g Protein; 408g Carbohydrate; 25g Dietary Fiber; 624mg Cholesterol; 8406mg Sodium. Exchanges: 24 Grain(Starch); 19 Lean Meat; 7 1/2 Vegetable; 33 1/2 Fat.