

Cheddar-Filled Beef Rolls

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A simple yet savory recipe, perfect for your next holiday potluck or barbecue! Ground beef, bread crumbs, and barbecue sauce are topped with a melted cheese mixture before being baked to perfect. The result is a bubbling, rich pinwheel of beef and cheese that will delight everyone who tries it.

Ingredients:

1 1/2 lb lean ground beef
1/4 c. bread crumbs
2 Tbsp barbecue sauce
1 egg, lightly beaten
1/2 tsp. salt
1 c. sharp cheddar cheese, shredded
1/4 c. bread crumbs
1/4 c. minced green pepper
2 Tbsp water

Directions:

1. In large bowl combine beef, 1/4. c bread crumbs, barbecue sauce, egg and salt. Using hands mix until combined well.
2. Pat mixture into a 14inch x 8 inch rectangle on foil or waxed paper.
3. In small bowl combine cheddar cheese, bread crumbs, green pepper and water. Place on top of beef mixture. Roll up starting at narrow end and making sure cheese mixture stays inside. Chill for several hours or overnight.
4. Preheat oven to 350 degrees F. Slice beef into 6 servings and bake in shallow casserole dish for 25-30 minutes or until cooked through. Serve hot.

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