

ArmadilloPepper.com

Stuffed Rolls Recipe

Yield: 6 servings

16 oz Cheddar; Sharp, Shredded
8 oz Green Olives; Stuffed, *
2 ea Green Bell Peppers; Md
12 ea French Rolls; Large
6 oz Tomato Sauce; *
1 ea Onion; Md.

* These are approximate sizes. Recipe called for 1 small jar of stuffed olives and 1 can of tomato sauce. It should be to your taste.

Cut the tops off of the rolls and hollow them out leaving a thin shell. Grind all of the ingredients and bread in a meat grinder or food processor and stuff back into the rolls. Place the tops back on the rolls and secure with tooth picks. Bake on an ungreased cookie sheet at 350 degrees F. for about 45 minutes. Serve Hot.

Recipe via Meal-Master (tm) v8.05