

BOB

'S RECIPES

MOTHER'S OWN STUFFED ROLLS

by Bob the Chef

INGREDIENTS

- 500 g (1.1 lbs.) ground beef
- 500 g (1.1 lbs.) ground pork
- 500 g (1.1 lbs.) ground veal
- 1 clove garlic, minced
- 1 onion peeled and chopped
- 15 ml (1 tbsp.) ground mustard
- 125 ml (1/2 cup) ketchup
- 284 ml (1 can) gumbo soup (Campbell's)
- 36 dinner rolls
- Salt and pepper to taste

INSTRUCTIONS

1. Heat up some oil in a pan, then cook the meat.
2. Add the garlic and onion, and let cook for another 2 minutes.
3. Add the ketchup, the ground mustard and the gumbo soup.
4. Let simmer for about 5 minutes.
5. Scoop inside the sliced dinner rolls.
6. Grill in an oven at 175 °C (350 °F) for 6 to 10 minutes.
7. Serve with love.



PREPARATION TIME: 10 minutes



BAKE: 15 minutes



SERVES: 36 pains



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