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Cheeseburger Roll-Up

Ingredients:

1 lb lean ground beef

1/2 pkg. taco seasoning mix (optional)

4 slices bacon, chopped (optional)

1/2 cup chopped onions

1/2 lb. velveeta cheese cut in small cubes or you can use shredded cheddar

1 can refrigerated pizza crust

Directions:

Cook beef, bacon and onions until done. Drain add velveeta until melted.

Cool 15 minutes.

Unroll pizza dough onto baking sheet sprayed with cooking spray. Press into rectangle and top evenly with cooked meat mixture. Roll up overlapping dough, starting at one of the long sides and roll over so that the seam of the dough is on the bottom. (Sometimes I put the cooled meat and onions on the dough and then sprinkle with the cheese, it's a little less messy that way to me) I also sometimes do not use the bacon, plus you can cook the bacon separately to avoid the excess grease.

Bake 20-25 minutes or until golden brown in 400 degree oven.

Punch Bowl Strawberry Cake

Ingredients:

1 yellow cake mix

2 10 oz. cartons of frozen sliced strawberries defrosted

1 small package strawberry jello (I used sugar free)

1 large can evaporated milk

1 bowl Cool Whip

Directions:

Prepare cake mix according to package directions. Bake cake in 3 layers.

Mix strawberries, dry pkg. of jello, and evaporated milk.

Place first cake layer in bottom of large glass bowl.

Poke holes and drizzle jello/strawberry mixture over it and add some Cool Whip.

Place 2nd cake layer and repeat strawberry mixture and Cool Whip.

Place 3rd layer and pour remaining strawberry mixture over top so that it drizzles down sides and decorate top with remaining Cool Whip if desired.

Cover and place in refrigerator overnight.