



Beef Roll

Slice as an appetizer to serve with crackers.

Barbara Bieganski sent this recipe. She says that she got this recipe in 1983 and has been making it ever since. Preparation time is 5 days, cooking time is nine hours.

Quantity	Ingredients	Preparation Notes
5 Lbs	Hamburger with high fat content	• Mix all together
5 Tbsp	Morton Quick Salt	• Cover and refrigerate for five days
2 1/2 tsp	Mustard Seed	• On the second, third and fourth days, knead for five minutes. (It is helpful to wear latex gloves as the meat is cold.
2 1/2 tsp	Course Pepper	• On the fifth day, shape meat into six logs.
2 1/2 tsp	Garlic Salt	• Place on a broiler pan in oven at 160 degrees for 4 1/2 hours
2 1/2 tsp	Liquid Smoke	• Roll the logs and bake for another 4 1/2 hours.
	Peppers or other spices for variety	• Remove and wrap in paper towels for fifteen minutes to drain.
		• Remove from paper towels
		• Wrap in foil and refrigerate up to three weeks