



Stuffed Buns

Ingredients:

- 1 tablespoon Olive Oil
- 2 lb. Hamburger or Bulk [Mild New York Style Italian Sausage](#)
- 1 lb. Shredded Mild Cheddar Cheese
- 1 small Jar Pimentos (chopped fine)
- 2 small Cans Chopped Olives
- ½ small Onion (chopped fine)
- 2 small Cans Tomato Sauce
- Salt and Pepper to Taste
- 24 Small French Rolls

Procedure:

Preheat skillet to medium-high, add olive oil, chopped onion, salt and pepper to taste and saute 2 to 3 minutes. Then add hamburger or sausage and cook to a light brown. Remove from skillet with a slotted spoon to a large mixing bowl and let cool (drain well). Then, mix in cheese, pimentos, olives and tomato sauce. Season with salt and pepper and set aside. Hollow out French rolls, fill with mixture and put top back on. Wrap in foil to bake 20 to 30 minutes in oven at 350°. Serve with salad.

Note: After foil wrapped you may place in a zip lock freezer bag to eat anytime.

