

THE ULTIMATE

# Rolled Loaf



Rozie's meatloaf is rolled with Rozie's Hot RelSa and Monterey Jack cheese. Not your mother's meatloaf, that's for sure.



## Ingredients:

2 pounds 90/10 ground beef

1 cup dried bread crumbs

1 onion, chopped

1 cup milk

1 egg

Salt and Pepper

$\frac{3}{4}$  cup Rozie's Hot RelSa

2 cups shredded Monterey Jack  
cheese

$\frac{1}{3}$  cup tomato sauce

2 tablespoons brown sugar

2 tablespoons mustard



Preheat oven to 350 degrees.

Combine beef, bread crumbs, onion, milk, egg, salt and pepper. Line your counter with waxed paper.

Flatten you meat onto the waxed paper in a rectangle 9 inches by 12 inches.

Spread the meat with Rozie's Hot RelSa and top that with the shredded cheese.





Using your wax paper begin rolling your meatloaf mixture from the 9 inch end, release it from paper as you're ready to roll more.

Pinch the edges to seal and place loaf in a 9 x 9 square pan with a small loaf pan beside it.

It's too tight of a fit in a 9x5x3 loaf pan, the juices will ooze out of the pan.

You can use a bit less of everything if you would like to work it out for your loaf pan but it's so good I think you'll want the big loaf!