

## MEAT AND POTATO ROLL a La Susie Fishbein

8-10 Servings

### Ingredients

2 Pounds of Ground Beef	1 Tablespoon Garlic Powder
1 Small Onion, Diced (1/4 in cubes)	½ Cup Nondairy Creamer
¾ Cup Matzo Meal	2 Large Eggs
2 Tablespoons of Onion Powder	1 Teaspoon of Salt
¼ Teaspoon of Coarse Ground Pepper	4 Servings Instant Mashed Potato Flakes* (prepared according to instructions)
½ Cup Ketchup (or Chili Sauce)	3 Tablespoons Dark Brown Sugar

**\*Feel free to make your mashed potatoes from scratch!**

---

Preheat oven to 350°

Cover a jelly-roll pan with parchment paper. Prepare a second sheet of parchment paper and set aside.

In a medium bowl, combine the beef, onion, matzo meal, onion powder, garlic powder, creamer, eggs, salt and pepper. Combine (use your hands and then, sanitize – your hands, not the meat mixture).

Place the parchment lined jelly roll pan lengthwise on your counter and spread the meat mixture on the pan into an even thickness. As for length, spread to about 11 inches (leave some parchment showing).

Prepare the instant mashed potatoes according to the package. If they are too dry, add more non-dairy creamer (or, feel free to make your own mashed potatoes).

Place the mashed potatoes across the shorter edge of the meat, but not at the very edge. Use the parchment paper to help roll the meat into a log. Use the second sheet of parchment paper now, to cover the jelly roll pan. Discard the paper you rolled the meat with.

Bake uncovered for 1 hour.

In a small bowl, mix the ketchup and brown sugar. Brush it on the meat roll and bake for an additional 15 minutes.