



Mushroom Stuffed Burgers

2 lbs. Mazzulo's Ground Chuck *

1 cup sliced fresh mushrooms *

2 green scallions diced *

1 clove of garlic minced *

1 tablespoon of butter *

2 teaspoon Dijon-style mustard *

½ teaspoon seasoned salt *

6 slices of Mozzarella cheese *

In a skillet, sauté mushrooms, scallions and garlic in butter until tender, set aside.

Mix mustard and salt into meat and make 12 thinner and a little wider than normal patties.

Spoon an even amount of mushroom mixture on to 6 patties and top with a slice of Mozzarella Cheese.

Place the remaining patties on top and pinch sides together.

Grill to desired doneness.

Excellent served with our homemade buns.

Makes 6 -1/3 lb. burgers

Never Fail Standing Rib Roast

1 whole Rib Roast *

Flour

Salt *

Pepper *

Remove roast from refrigerator 2 1/2 to 4 hours before cooking.

Preheat oven to 500.

Place roast in a shallow open pan, fat side up.

Sprinkle and rub in a little flour, salt and pepper.

Put roast in oven and roast 6 minutes per pound, timing exactly to the minute.

When cooking time is finished, turn off oven.

DO NOT OPEN OVEN DOOR AT ANY TIME.

Allow roast to remain in oven for two hours and again

DO NOT OPEN DOOR.

Beef will be medium rare.