

Bacon Cheeseburger Roll-up

Ingredients:

- ◆ 1 lb. lean ground beef, chuck or sirloin
- ◆ 6 slices bacon chopped (hint- place bacon in freezer for 15 minutes for easy chopping)
- ◆ 1 small onion chopped
- ◆ 8 oz soft processed American cheese (the type that comes in a block)
- ◆ 1 can refrigerated pizza crust
- ◆ Optional: Chopped dill pickles or pickle relish, ketchup, mustard

Cook bacon in a skillet over medium high heat until crisp. Drain on paper towel. Brown the beef with onions in a large skillet. Drain and return to skillet. Cut cheese in cubes and add to the meat. Stir until melted.

Unroll dough onto a large baking sheet sprayed with non-stick cooking spray. Press into a 15 x 18 rectangle. Spread meat mixture over the surface leaving a one inch border along one side. Sprinkle with pickles and drizzle with ketchup and mustard. (if desired)

Roll up jelly roll style, ending with the 1 inch dough that has not topping. Press to seal. Place seam side down on the baking sheet.

Bake 20-25 minutes @ 375

Slice and serve