

FROM THE KITCHEN OF...

& BIRDY PRETZELS

POLISH MISTAKES

INGREDIENTS

1	LB	HOT BREAKFAST SAUSAGE
1	LB	GROUND BEEF
1	LB	VELVEETA
1	TBSP	WORCESTERSHIRE SAUCE
1	TSP	DRIED OREGANO
1	TSP	GARLIC POWDER
1		LOAF RYE BREAD

SERVINGS: 10-12
TIME TO PREP: 20 MINUTES
COOK TIME: 15 MINUTES
COOK TEMPERATURE:
350°

DIRECTIONS

- **BROWN SAUSAGE & GROUND BEEF TOGETHER OVER MEDIUM HEAT. ONCE COOKED, DRAIN GREASE OFF. RETURN TO LOW HEAT.**
- **CUBE VELVEETA AND ADD TO MEAT MIXTURE.**
- **ADD IN WORCESTERSHIRE, OREGANO & GARLIC POWDER, STIR INGREDIENTS TILL MELTED AND CREAMY.**
- **USING A RUBBER SPATULA, SPREAD (ROUGHLY) A QUARTER INCH THICK LAYER OF CHEESE MIXTURE ONTO YOUR SLICES OF RYE BREAD.**
- **BAKE IN PRE-HEATED OVEN AT 350° ON A PARCHMENT LINED PAN, FOR 15 MINUTES.**

TIPS & TRICKS

- ✓ **USE THIS MIXTURE AS YOUR BAKED POTATO FILLING AND TOP WITH SOUR CREAM!**
- ✓ **USE "COCKTAIL" RYE BREAD AS YOUR BASE FOR A MORE FORMAL APPETIZER.**