

## POOR BOY FILET MIGNON

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|---|---------------------------------|
| 1 lb. ground beef                             | 2 tbsp. finely chopped onion    |
| 1 (4 oz.) can mushrooms, drained              | 1/4 c. Parmesan cheese          |
| 3 tbsp. finely chopped pimento-stuffed olives | 1/2 tsp. salt                   |
| 2 tbsp. finely chopped green pepper           | 1/2 tsp. lemon pepper seasoning |
|   | 6 slices bacon                  |

Shape ground beef into 12 x 7 1/2 inch rectangle on a sheet of waxed paper. Sprinkle next 7 ingredients evenly over beef. Begin at short end and roll jelly roll fashion, lifting waxed paper to help support ground beef as you roll. Carefully slide roll onto a cookie sheet, seam side down. Smooth and shape roll with your hands. Refrigerate 2 to 3 hours. Cook bacon until transparent (not crisp); drain. (I don't precook bacon, for it shrinks too much.) Cut beef. Roll into 1 1/2 inch thick slices. Wrap a slice of bacon around edge of each fillet and secure with a wooden toothpick. Grill filets 4 to 5 inches from hot coals, 8 minutes on each side of until desired degree of doneness. I freeze mine before cooking on a cookie sheet. Whenever firm, I wrap individually and cook as needed.

*Pat Eads*