

## Beef Rouladen & Baked Macaroni & Cheese

### Baked Macaroni & Cheese

- 1 box Elbow Macaroni
- 1 lb. Sliced American Cheese
- Milk
- Butter
- Salt & Pepper (to taste)

In a medium sauce pan, boil water and prepare noodles as indicated on the package.

In a second sauce pan, melt down some butter and gradually add slices of cheese and milk until a nice saucy mixture is achieved.

Combine noodles and sauce in a pre-greased casserole dish. Add salt and pepper to taste. Place the completed dish into a pre-heated 350°F oven for approx. 30 minutes.



Starring:  
John (Yogi) Yogodzinski



### Beef Rouladen

- 9 pcs. Roast Beef (sliced 1/8" thick)
- 9 Dill Pickles
- 1 jar Beef Gravy
- Diced Onions
- Mustard
- Tooth Picks

Using a butter knife, spread mustard onto roast beef slices. Place pickle on edge of roast beef slice and roll. (*Note: For added flavor, place diced onions on roast beef slice prior to rolling.*) Using a toothpick, pierce through rolled up rouladen and place in a pre-greased pan. Repeat for remaining roast beef slices.

Cover rouladens with gravy, and sprinkle onions over top. Place completed pan into a pre-heated 350°F oven for approx. 20 minutes.



## Mix-o-logy

### Creamsicle Sunrise

- 2 ½ oz. Vodka
- 3 oz. Orange Juice
- 1 oz. Grenadine

