

## Sicilian Meat Roll

2		beaten eggs
$\frac{3}{4}$	cup	tomato juice
$\frac{3}{4}$	cup	bread crumbs
2	tablespoons	snipped parsley
$\frac{1}{2}$	teaspoon	dried oregano, crushed
$\frac{1}{4}$	teaspoon	salt
$\frac{1}{4}$	teaspoon	pepper
1	clove	garlic, minced
2	pounds	ground moose
4 to 6	ounces	thinly sliced boiled ham
1	8 ounce package	sliced mozzarella cheese

In a bowl combine the eggs and tomato juice. Stir in the bread crumbs, parsley, oregano, salt, pepper, and garlic. Add ground moose; mix well. On waxed paper or foil pat meat to a 10x8-inch rectangle. Arrange ham slices atop meat, leaving a small margin around edges.

Reserve 1 slice of cheese. Tear up remaining cheese; sprinkle over ham. Starting from short end, carefully roll up meat, using paper to lift; seal edges and ends. Place roll, seam side down, in 13x9x2-inch pan.

Bake at 350° until done, about 1-1/4 hours. (Center of roll will be pink due to ham.) Cut reserved cheese slice into 4 triangles; overlap atop meat. Return to oven until cheese melts, about 2 minutes.

Yield: 6 servings