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BEEF PINWHEEL WITH MUSHROOM SAUCE

- 1 Recipe Baking Powder Biscuit Dough
- 1/4 Cup Butter
- 1/3 Cup Chopped Onion
- 2 1/2 Cups Cooked Ground Beef
- 1/2 Cup Beef Gravy
- 1 Teaspoon Horseradish
- 2 Cups Medium White Sauce
- 1/2 Pound Cut Mushrooms
- 1/2 Teaspoon Chopped Onion
- 1/4 Teaspoon Salt
- 1/4 Cup Chopped Parsley

DIRECTIONS

1. Melt half the butter in a skillet.
2. Add onions and sauté until transparent.
3. Add meat, gravy, horseradish and 1/4 cup of the white sauce.
4. Let stand to cool.
5. Roll dough into a 9x12 inch rectangle.
6. Spread with meat mixture.
7. Roll jelly roll fashion. Seal edges.
8. Cut into 8 crosswise sections.
9. Place on a greased baking sheet.
10. Bake in a 425 degree oven for 25 to 30 minutes.
11. Sauté mushrooms in remaining butter.
12. Add 1/2 teaspoon onion and salt.
13. Stir in remaining white sauce.
14. Heat to boiling.
15. Add parsley.
16. Serve sauce over pinwheels.