
NANNIES' SPANISH STEAK

6- to 7-lb. beef roast
4 lg. Irish potatoes, scrubbed or
peeled, cut into thick slices
4 onions, cut into thick slices

1 can plain chili
1 can cream of mushroom soup
1 can cream of chicken soup
1 bottle A.1. steak sauce

In a Dutch oven, brown roast well on all sides. Make a gravy with the drippings. Mix chili, soups and steak sauce in with the gravy. Slice up roast and place layer on bottom of a pan, add a layer of potatoes, a layer of onion, a layer of gravy mixture. Continue layers until all ingredients are used. Cook at 350° until meat is tender and gravy is reduced.

Note: Will feed a bunch of Brantley boys and girlfriends (future wives) or 15 normal people. We do not know where Nannie got this recipe, but it was a family favorite.

Bettye Bernard Brantley
Theresa Griffis Brantley

SWISS STEAK

1 egg, beaten
1½ c. milk
Salt
Pepper
Garlic salt
1¼ to 2 lbs. cube steak
2 c. flour

Oil
8-oz. can tomato sauce
1 bell pepper, chopped
1 sm. onion, chopped
1 stalk celery, chopped
Cooked rice

Mix milk and egg together, add salt, pepper and garlic salt to taste. Soak steak in milk mixture, then put in flour to coat. Shake off excess flour and brown in hot oil in electric skillet until light brown. Drain meat on paper towels. Pour off most of the oil, keeping the drippings. Put steak back in pan. Pour tomato sauce over meat, add enough water to cover meat. Add vegetables; mix well. Cover and simmer until all meat is tender. Serve over hot rice.

Mary Ann Brantley Jones

COUNTRY BAKED STEAK

Steak cutlets
Salt and pepper

Flour
1 pkg. Lipton onion soup

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