

STEAK ROULADES

12 pieces round steak, 1/4 inch thick 3X5 inches
1 cup flour, all-purpose
1/4 cup butter
1 rib celery, chopped
1/2 cup mushrooms, fresh, sliced
2 cups beef broth, canned or made from dry
1 cup sour cream
salt and pepper to taste

STUFFING:
1 large onion, chopped
2 tablespoons butter
1/2 cup mushrooms, fresh, chopped
2 cups bread crumbs, soft
1/2 cup water
1 large egg, beaten
2 tablespoon parsley, chopped
salt and pepper to taste

Prepare stuffing; sauté onion in butter, add mushrooms, sauté 1 minute. Remove from heat and add other ingredients. Mix well. Pound round steak till thin. Salt and pepper. Put 2 tablespoons stuffing on each piece of meat. Roll up and tie or pin with tooth picks. Dust with flour and brown in butter on all sides for eight minutes in Dutch oven. Drain on paper towels. Add celery and onions to pot and stir fry two minutes. Put steak rolls back in, add broth, cover and bake at 350° for 90 minutes. Place meat on serving platter and remove string or tooth picks. Add sour cream to residue of pot and heat briefly, but do not boil. Pour sauce over roulades and serve.

STUFFED BREAD

1 pound ground chuck
8 ounces mild cheddar cheese, grated
1 cup diced onion
1 cup diced celery

1/4 cup diced bell pepper
1 can mushroom soup
2 loaves French bread
Seasoned salt, to taste
Pepper, to taste

Hollow out both sides of bread to make a boat. Save bread pieces to add to the stuffing. Line both sides of the bread with a layer of cheese. Brown meat, onions, celery and pepper in skillet until brown. Drain well. Mix meat mixture with soup, cheese, and bread pieces. Place meat into the hollows of both sides of bread. Replace top of bread. Wrap bread in heavy aluminum foil and bake for 30 minutes in 300° oven. To serve, slice into 1 1/2 inch slices.