

Rouladen = Beef rolls mg.

Have butcher slice beef thin like French
Oup sandwiches. Brush with mustard.
Put filling on beef slice & roll up. Secure
with toothpicks for every $1\frac{1}{2}$ ". Roll in
flour & brown in bacon grease in frying
pan. Bake $1\frac{1}{2}$ hrs. 350° in beef boullion.
Cut in bite size with toothpick in
each piece. Serve in chafing dish with
boullion sauce -

over -

1 recipe = 10 rolls
10 rolls = 30-40 pieces

Mustard

10 slices beef (1 lb)

1 1/2 tsp. salt

1/4 tsp pepper

1 c. (1 med) onion

1 c. pumpernickel
bread crumbs

6 slices (1/2 lb) bacon
fried crisp & crumbled
flavor
boullion (1 c)

x 20 = 600 servings

20 lbs beef
Use Chuck steak or
Chuck roast

M.J. used 1 instant chopped
dry onion - or 20 onion
4 loaves bread (1 c bread
crumbs = 1 1/2 large or 3 small
slices
10 lbs bacon

Mix bread, onions, seasoning
bacon, & some bacon grease
for stuffing