

STEAK ROLLS

MOM

2 POUNDS 1/4-INCH LEAN ROUND STEAK, CUT IN 6 PIECES
1/2 POUND MUSHROOMS
1 CUP CHOPPED PARSLEY (I USE THE DRIED)
3/4- CUP CHOPPED ONION
1 CUP GRATED PARMESAN CHEESE
SALT AND PEPPER
2 TBS SHORTEN ING
2 CANS CONDENSED BEEF CONSOMME (OR BEEF BROTH)
1 CUP WATER

IF MEAT IS TOO THICK, POUND TO 1/4-INCH. RESERVE MUSHROOM CROWNS: CHOP STEMS AND SPRINKLE OVER MEAT ALONG WITH PARSLEY, ONION, AND CHEESE: SEASON LIGHTLY WITH SALT AND PEPPER. TIGHTLY ROLL EACH PIECE OF MEAT: TIE WITH STRING. BROWN SLOWLY IN HOT FAT. ADD MUSHROOM CROWNS AND CONSOMME. COVER: BAKE IN MODERATE OVEN 350° FOUR HOURS. CHECK OFTEN TO SEE IF MEAT HAS LIQUID. IF NOT, ADD MORE CONSOMME. MUST HAVE MOIST HEAT. REMOVE MEAT ROLLS. COMBINE CORNSTARCH AND WATER: ADD TO GRAVY AND COOK

AND STIR TILL THICK. CLIP STRING AND REMOVE FROM ROLLS.

VARIATION, AND I LIKE IT BETTER.

PREPARE MEAT AS BEFORE. SALT & PEPPER. MAKE A RECIPE OF RICE PARISIAN AND SPREAD OVER MEAT. GRATE A COUPLE OF CARROTS AND SPRINKLE OVER ALONG WITH YOUR FAVORITE GRATED CHEESE. JUST COVER MEAT AND THEN ROLL AS BEFORE. BAKE IN BEEF BROTH AS BEFORE.