

CALLIFORNIA CASSEROLE

MOM

2 LBS VEAL ROUND STEAK	4 CANS CREAM OF CHICKEN SOUP
1/3 CUP FLOUR	2 CANS WATER OR ONION LIQUID
1 TEAS PAPRIKA	2 CUPS SOUR CREAM
1/4 CUP CRISCO	
1-3/4 CUPS DRAINED SMALL COOKED ONIONS	
(1-lb can)	

MIX FLOUR AND PAPRIKA: POUND INTO MEAT. CUT MEAT IN 2 INCH CUBES. BROWN IN SHORTENING IN SKILLET. TRANSFER TO 14x10x2 INCH PAN OR 3-QUART CASSEROLE. ADD ONIONS. HEAT 2 CANS SOUP IN SKILLET: ADD LIQUID. BRING TO BOIL: POUR OVER MEAT. BAKE UNCOVERED IN 350° ABOUT 45 MINUTES UNTIL MEAT IS TENDER. I BAKE ABOUT 2 HOURS & HAVE THE LID ON AT LEAST HALF THE TIME. WATCH THAT IT DOESN'T GET DRY. TOP WITH 14 to 16 DUMPLINGS.

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CALIFORNIA CASSEROLE CONTINUED

BUTTER CRUMB DUMPLINGS

2 CUPS FLOUR	1 TEAS CELERY SEED
4 TEAS BAKING POWDER	1 TBSP POPPY SEED
1/2 TEAS SALT	1 TEAS ONION FLAKES
1 TEAS POULTRY SEASONING	1/4 CUP SALAD OIL
1 CUP DILUTED CANNED MILK	1/4 CUP MELTED BUTTER
	1 CUP BREAD CRUMBS

SIFT FLOUR, BAKING POWDER, SALT AND POULTRY SEASONING INTO BOWL. ADD SEEDS AND ONION FLAKES. BLEND IN OIL AND MILK: STIR JUST UNTIL MOISTENED. COMBINE BUTTER AND BREAD CRUMBS: DROP ROUNDED TBSP OF DOUGH INTO MIXTURE TO COAT DUMPLINGS. PLACE ON TOP TO MEAT. INCREASE OVEN TO 425° AND BAKE FOR 20 to 25 MINUTED UNTIL GOLDEN BROWN. SERVE WITH SAUCE MADE BY HEATING 2 CANS SOUP AND 2 CUPS SOUR CREAM JUST TO BOILING. SERVES 8