

ROULADEN (Beef Rolls)

- 2 pounds top round steak, thinly sliced pieces (1/8- to 1/4-inch)
- 1 cup finely chopped onion
- 1 cup finely chopped celery
- 2 Tablespoons butter or margarine
- 8 slices bacon
- 4 teaspoons prepared mustard
- 2 dill pickles, each cut into 8 long pieces
- Salt and Pepper
- Flour, to coat
- Cooking oil
- Broth or water, to cover (chicken broth or other)
- Cornstarch diluted with water

Cook onions and celery in butter until just tender; set aside. In a separate pan, cook bacon until just done (to prevent dryness, do not over-cook). Chop and set bacon aside. Steak pieces should be about 4x7-inches in size and should be very thin with no holes. Spread each piece very lightly with mustard. Place one slice of pickle, one piece bacon and 1 Tablespoon onion and celery mixture to each slice of meat; salt and pepper to taste. Roll up, fasten with a toothpick; dust with flour and brown lightly in oil. Put in a casserole dish, cover with soup broth or water. Bake in a 325-degree oven for 1 1/2 hours, covering after the first hour. Drain the juice into a saucepan and thicken with diluted cornstarch to make gravy, add seasoning to taste. For each quart of liquid, use 1/4 cup of cornstarch which has been diluted in cold water. Yield: 8 to 10 rolls