

Beef Rouladan
(serves 8 – 10)

2 ½ to 3 pounds lean beef, sliced ¼” thick (I used sirloin tip)

1 onion, chopped

½ lb. bacon

small dill pickles

spicy brown mustard

salt and pepper

1 can beef broth

1 can cream of mushroom soup (undiluted)

toothpicks

Prepare Beef:

Cut beef into strips about 2 ½” wide and 8” long.

Spread a small amount of spice brown mustard on beef.

Add about 1 tablespoon of chopped onions, spread along strip.

Add one strip of uncooked bacon.

Add pickle (I used only ¼ of a pickle on each) and roll up. Secure with toothpick.

Brown beef roll-ups in skillet. Place in roasting pan. Dilute mushroom soup with the beef broth. Add to roasting pan. Roast in over at low heat (275) for 90 minutes until beef is tender.

Bob Harrold