Stuffed Flank Steak

Serves 4

Ingredients

- 1 flank steak
- Salt & pepper
- Water or bouillon

Stuffing

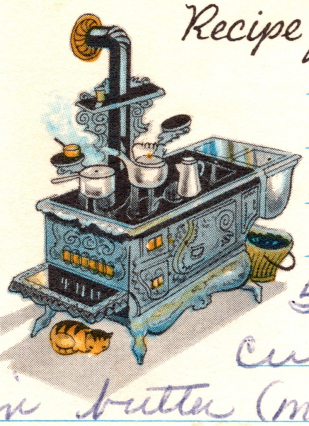
- 5 or 6 slices of bread, toasted and cubed
- 1 cup Onions, sautéed
- 1 cup Celery, sautéed
- Butter (or margarine)
- Thyme
- 1 egg
- 1 chicken bouillon cube dissolved in 1 cup hot water

Instructions

1. Sauté onions and celery in butter (or margarine) until tender.
2. Add thyme and 1 egg to the bread cubes.
3. Add the sautéed onions and celery, and 1 chicken bouillon cube dissolved in 1 cup of hot water.
4. Use enough water and bouillon to make a medium-dry consistency stuffing.
5. Flatten the steak and spread dressing thinly over it.
6. Roll up and tie with a string.
7. Brown meat well on all sides.
8. Add 1/2 cup water and place in pan. Put the rest of the dressing in the pan with the meat.
9. Bake at 350°F for 2 hours.

Here's what's cookin' Stuffed Flank Steak Serves 4

Recipe from the kitchen of



1 Flank Steak
salt + pepper
water or Bouillon
Stuffing:
5 or 6 slices of bread toasted and cubed. Sauté onions + celery (¼ cup each) in butter (marg.) till tender, add Thyme and 1 egg to bread - add onions + celery and 1 Chicken bouillon cube in 1 cup of hot water. Use enough water + Bouillon

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to stuffing to make a med dry consistancy. Flatten steak, spread dressing thinly, roll up and tie with a string. Brown meat well on all sides, add ½ cup water and bake for 2 hrs. put rest of dressing in pan with meat. (350° Bake at)

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