



STEAK ROLL-UPS

INGREDIENTS

- 1-2 packages of Cube Steak
- yellow onions
- 1 package of bacon
- 1 can Campbell's French Onion Soup
- 1 can Campbell's Beef Consomme

DIRECTIONS

1. Thaw your cube steak packages and separate the cube steaks.
2. Cut the cube steaks into thinner strips that are 3-4 inches in width.
3. Layout your strips and place one strip of bacon on top of each strip of steak. Place a quartered onion at the end of the strip and roll the steak up around the onion. Secure the roll up with 2 tooth-picks.

(When serving, it is advisable to remind others that there are 2 tooth-picks per roll up.)

4. Once all the roll-ups are made, heat a large stockpot over medium heat. Add any left over bacon (cut into 1/2 inch pieces) to grease the pan. Once the bacon has rendered the grease remove the bacon and set aside.
5. Add no more than four roll-ups and sear on each side. Remove seared roll-ups to a plate and continue with remaining roll-ups.
6. Place all roll-ups in the pot and the reserved bacon, the onion soup, beef consomme, and any leftover quartered onions. At least 2 quartered onions are recommended. They will dissolve and enhance the broth.
7. Cook, covered, about an hour and a half. Check every 30 minutes to check for doneness and rotate roll-ups so all the meat has been steeped in the broth. When meat is fork-tender it is ready.



STEAK ROLL-UPS

SHOPPING LIST

yellow onions
1 package of bacon
1 can Campbells French
Onion Soup
1 can Campbells Beef
Consomme

SIDE OPTIONS

Garlic Mashed Potatoes
Corn on the Cob
Broccoli Salad