Rouladen

Original recipes makes 8 Rouladen.

Ingredients:
8 pieces sliced top round beef
sliced onion
4 pickles sliced in half
2 teaspoons freshly ground black pepper
8 slices bacon
3 tablespoons butter
1 package Rouladen gravy mix
1/4 cup Dijon mustard

To prepare:
1.Spread 1/2 tablespoon mustard over one side of each piece of meat. Sprinkle pepper evenly over the steaks. Lay one slice of bacon on each piece, along with a slice of onion and pickle. Roll the steaks and secure with toothpicks.

2. Heat the butter in a skillet over medium heat. Cook meat on all sides until browned. Mix water with the gravy mix & heat.

3. Place the Rouladen in a deep dish, pour the heated gravy over the Rouladen. Place them in the oven at 350 degrees F for 45 minutes.

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