

RECIPES IN KANSAS HISTORY

Beef Rolls

Served at Harvey Houses

4 8-ounce pieces of beefsteak

2 teaspoons salt

1/4 teaspoon pepper

4 slices bacon

4 slices onion cut in half

1 large dill pickle, cut in fourths

4 tablespoons butter or margarine

1 tablespoon all-purpose flour

2 tablespoons catsup

2 beef bouillon cubes dissolved in

2 cups of water

With a meat cleaver, pound the steaks until they are flat. On each steak place a slice of bacon, an onion slice, and a pickle slice. Roll the steak around the onion and pickle and tie together with a piece of clean string. Spread the flour on a plate and roll the tied steak in it. In a heavy pan with a lid melt the butter or margarine and brown the floured beef rolls and remove them to a plate. Add 1 tablespoon flour to

(continued)

Beef Rolls – continued

the butter or margarine still in the pan and mix together. Add the beef broth, made from beef bouillon, and stir this mixture over low heat until slightly thickened.

Then put the browned beef rolls back in the pan, cover, and cook over low heat for 40 minutes. Remove string before serving.