

Beef Rouladen

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Ingredients

1/4 cup dijon mustard
8 slices top round steak, 1/4- inch thick
Salt and pepper, to taste
8 slices bacon
1 lg. onion, cut into wedges
3 tbsp. cooking oil
3 cups beef broth
1/3 cup all-purpose flour
1/2 cup water
Fresh parsley, chopped (optional)

Directions

Lightly spread mustard on each slice of steak; sprinkle with salt and pepper. Place 1 bacon strip and a few onion wedges on each slice; roll up and secure with wooden picks. Brown in a skillet in oil; drain. Add broth; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until meat is tender. Remove meat and keep warm. Combine flour and water until smooth; stir into broth. Bring to a boil, stirring constantly until thickened and bubbly. Remove wooden picks from meat and return to gravy; heat through. Sprinkle with parsley if desired.