

# German Rouladen

written by The Recipe Exchange | June 28, 2015

## **Ingredients**

1 1/2 lbs flank steak  
stone ground mustard (German, to taste)  
1/2 lb thick-cut bacon  
2 onions (large, sliced)  
16 ozs dill pickles (slices)  
2 tbsps butter  
2 1/2 cups water  
1 cube beef bouillon

## **Directions**

Cut the flank steak into thin filets; about 1/4 inch thick and 3 inches wide.

Generously spread one side of each filet with mustard to taste. Place bacon, onions and pickle slices on each filet and form into a roll. Use string or toothpicks to hold the roll together.

Heat a skillet over medium heat and melt butter. Place the rolls in the butter and saute until browned.

Pour in 2 1/2 cups of water and add the bouillon cube; stirring to dissolve the bouillon cube. Simmer the rolls for about an hour.