



BEEF A LA MODE

- 5 Pound Beef Rump Roast
- 1/4 Pound Salt Pork
- Pepper
- 1 Clove Garlic, Chopped
- Salt
- Cayenne
- Flour
- 2 Onions, Sliced
- 4 Tablespoons Bacon Drippings
- 1 Bay leaf
- 1 Sprig Parsley
- 3 Carrots, Sliced
- 1 Turnip, Sliced
- 1/4 Cup Boiling Water

DIRECTIONS

1. Cut deep gashes in beef.
2. Slice salt pork very thin.
3. Rub with pepper.
4. Place in gashes.
5. Rub meat with garlic, salt and cayenne.
6. Dredge in flour.
7. Brown onions in bacon drippings.
8. Remove onions and place meat in kettle.
9. Place onions, bay leaf and parsley over meat.
10. Cover and cook slowly until browned on 1 side.
11. Turn and broil other sides.
12. Add vegetables and brown well.
13. Add boiling water. Cover.
14. Simmer for 3 hours.
15. Add more water if necessary.