



STEAK WITH TOMATO SAUCE

- 2 Pounds Bottom Round Steak, Cut 1 1/2 Inch Thick
- 1 1/2 Teaspoons Salt
- 1/3 Cup Flour
- 1/4 Cup Fat
- 1 Large Onion, Sliced
- 8 Ounces Tomato Sauce
- 4 Ounces Sliced Mushrooms

DIRECTIONS

1. Season meat with salt.
2. Rub with flour, then pound the flour in.
3. Heat fat in a skillet.
4. Add meat and brown well on both sides.
5. Add onion rings during browning.
6. Pour tomato sauce, mushrooms and 1/2 can of water over the meat.
7. Cover and bake in a 350 degree oven for 2 hours.