



STUFFED STEAK

- 2 Pounds Flank Steak
- 1 Cup Crumbs
- 1/2 Cup Stock
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Tablespoon Chopped Onion
- 3/4 Cup Chopped Celery
- 1 Turnip, Diced
- 1 Carrot, Diced

DIRECTIONS

1. Cut or pound steak to 3/4 Inch thick.
2. Combine crumbs, stock, salt, pepper, onion and 1/4 cup celery.
3. Spread on meat.
4. Roll steak with the grain.
5. Place remaining vegetables in a roasting pan.
6. Place steak on vegetables.
7. Add 2 to 3 cups water.
8. Cover and bake in a 350 degree oven for 3 hours.