



## STUFFED FLANK STEAK

- 1 Flank Steak, 1 1/2 Pounds  
Salt and Pepper  
Flour
- 4 Cups Bread Cubes
- 2 Small Onions, Chopped
- 3/4 Cup Chopped Celery
- 1 1/2 Teaspoons Sage
- 3 Tablespoons Butter

## DIRECTIONS

1. Have flank steak scored lightly crosswise.
2. Sprinkle with salt and pepper, dredge with flour and pound well with a potato masher.
3. Combine bread cubes, onions, celery, sage and butter.
4. Moisten with water and season with salt and pepper.
5. Spread stuffing over flank steak, roll meat and tie up.
6. Brown in fat, add 1/2 cup water.
7. Make in a 350 degree oven for 1 1/2 hours.