



STUFFED FLANK STEAK

- 1 1/2 Pound Flank Steak
- 2 1/2 Cups Coarse Bread Crumbs
- 1/2 Cup Chopped Celery
- 2 Tablespoons Chopped Onion
- 1 Tablespoon Chopped Green Pepper
- 1 Teaspoon Salt
- 1/4 Cup Butter, Melted
- 1 Egg
- Salt Pork or Bacon Strips

DIRECTIONS

1. Blend bread crumbs, celery, onion, and pepper.
2. Add salt and melted butter with enough hot water to moisten slightly.
3. Mix in egg.
4. Spread dressing on flank steak and roll up lengthwise.
5. Tie to secure.
6. Brown on all sides in hot fat.
7. Place in a heavy kettle or casserole.
8. Last strips of salt pork or bacon over the top.
9. Cover cook in a 325 degree oven for 1 1/2 to 2 hours.
10. Slice and serve.