



AUNT KATIE'S CASSEROLE

- 2 Pounds Round Steak, 1 Inch Cubes
- 1/4 Cup Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/2 Teaspoon Paprika
- 1 Jar Whole White Onions
- 2 Cans Condensed Cream of Chicken Soup
- 1 Can Water

HERB DUMPLINGS

- 2 Cups Flour
- 1/2 Teaspoon Salt
- 4 Teaspoons Baking Powder
- 3/4 Cup Milk
- 1/4 Cup Oil
- 1 Teaspoon Poultry Seasoning
- 1 Tablespoon Celery Seed
- 1 Tablespoon Poppy Seed
- 1 Cup Crushed Cornflakes

DIRECTIONS

1. Combine flour, salt, pepper and paprika.
2. Sprinkle it over the meat and pound it in.
3. Brown the meat in a deep skillet with fat or bacon drippings.
4. Add the onions, soup and water.
5. Bake in a 350 degree oven for 40 to 45 minutes.
6. Sift together flour, salt, and baking powder.
7. Stir in milk and oil. Add seasonings.
8. Drop the dumpling mixture into the crushed cereal and then place on top of the meat.
9. Bake an additional 15 to 20 minutes.