

German Rouladen



Prep Time: 20 Minutes
Cook Time: 1 Hour 10 Minutes
Ready In: 1 Hour 30 Minutes
Servings: 6

INGREDIENTS:

1 1/2 pounds flank steak	1 (16 ounce) jar dill pickle slices
German stone ground mustard, to taste	2 tablespoons butter
1/2 pound thick sliced bacon	2 1/2 cups water
2 large onions, sliced	1 cube beef bouillon

DIRECTIONS:

1. Cut the flank steak into thin filets; about 1/4 inch thick and 3 inches wide.
2. Generously spread one side of each filet with mustard to taste. Place bacon, onions and pickle slices on each filet and form into a roll. Use string or toothpicks to hold the roll together.
3. Heat a skillet over medium heat and melt butter. Place the rolls in the butter and saute until browned.
4. Pour in 2 1/2 cups of water and add the bouillon cube; stirring to dissolve the bouillon cube. Simmer the rolls for about an hour.