



## BEEF ROULADEN

One of my mom's classics and adapted to Till's Tastes. For this one we recommend to stick with either "Tame" or "Sassy" rub.

Serves 4-6 people

Preheat your oven to 375°F.

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|----------|---------------------------|---|
| 6 ea     | Top Round Steak, 4oz      | Pound the meat into ¼" thick cutlets measuring at least about 4"x6". The bigger the cutlet, the easier it will be to roll the rouladen. Some stores already sell large beef cutlets like this or have your butcher prepare them for you.  |
| 6 tsp    | Till's Rub, Tame or Sassy | Lay the cutlets with the short side towards you on a large cutting board or cookie sheet and season on both sides with ½ tsp of rub per side.   |
| 3        | Kosher Pickle Spears      | Cut each spear in half, lengthwise.   |
| 1        | Onion, large              | Peel the onion and cut it in half through the root. Slice the onion halves into ¼" slices and divide into 6 portions.   |
| 6 slices | Bacon, thick cut          | Lay the bacon slice sideways on top of the cutlet so that the bacon hangs over the sides.   |
| 6        | Toothpicks                | Place one slice of pickle and one portion of onion on the bacon. Fold the bacon over the filling to seal the sides. Then, roll the cutlet around the filling just like an egg roll or burrito. Use toothpicks to keep the rouladen from unrolling.  |
| 3 tbsp   | All Purpose Flour         | Lightly roll the rouladen in the flour, shake off any excess and set aside.   |
| 3 tbsp   | Butter, unsalted          | In a skillet heat the butter over med-high heat until it turns a light brown color and stops foaming.<br>Add the rouladen and evenly brown on all sides, approximately 8 minutes.<br>Remove the rouladen from the skillet and place them in a heavy bottom, lidded pot such as a Dutch oven or straight walled saute pan. |
| 3 slices | Bacon, thick cut          | Cut the bacon into ¼" strips and add them to the skillet.   |
| 1        | Onion, large              | Slice the onion and add it to the bacon. Sauté everything until the onions are caramelized and the bacon is a little crispy.  |
| 1        | Bay Leaf                  | Add to the pan.   |
| 2 cups   | Red Wine, dry             | Add the red wine to the skillet. With a wooden spoon scrape any brown bits from the bottom.   |
| 2 cups   | Beef Broth                | Add the beef broth and simmer for 5 minutes.<br>Transfer everything to the pot with the rouladen, place the lid and put it into the oven.<br>Cook for 1 to 1 ½ hours or until the meat is tender.<br>Serve with mashed potatoes.  |

