

Armin's Mom's Rouladen

Ingredients

beef rouladen strips
bacon strips (thawed)
pickles
1 onion
mustard
pepper
tooth picks

1. Spread mustard evenly on top of rouladen strips and sprinkle with pepper
2. Cut pickles into quarters the long way
3. Cut onion into long, thin strips.
4. Place bacon the long way on the rouladen strip, add onion and a 1/4 pickle at one end of rouladen strip, and roll up the beef around the onion, pickle and bacon. Stab with tooth pick to keep from unrolling
5. Preheat oven to 350 deg f
6. Brown rouladen in a hot frying pan with some cooking oil.
7. Once brown, put rouladen in a deep baking dish, adding drippings from frying pan, cover with water and bake at 350 deg F for approx. 1 1/2 hrs.

Best served with Spatzle (homemade German egg noodles)