

Tiefenthaler Round Steak Roll Ups



INGREDIENTS:

- 2-3 lbs. Tiefenthaler Quality Meats
Tenderized Round Steak (thawed)
- 1 pkg Tiefenthaler Quality Meats
Medium Sliced Bacon
- 1-2 tsp Mustard -- we have some great
mustard varieties in the store
- 1 pkg onion soup mix
- 1 can cream of mushroom soup



DIRECTIONS:

Pre heat oven to 325° F. Spread mustard on round steak. Top with strips of uncooked bacon and then sprinkle on the onion soup mix. Roll steak up like a jelly roll, secure with toothpick. Place rolled steaks in a 9 x 13 pan lined with tin foil. Make sure you use enough tin foil to wrap over top of the round steak rolls. Pour cream of mushroom soup over steaks. Wrap extra foil over steaks so that soup stays inside foil package. Bake for 3 hours.

Serve over hot noodles. Serves 4 - 5 people.

