

Swiss Steak

A local butcher shop had a sale on Swiss Steaks. My son likes Swiss Steaks. Let's get it on!

Prep time 10 minutes

Cook time 15 minutes

Inactive cook time 1 ½ hours

Serves 4

4 Cubed Steaks

1 Medium Onion Sliced into Strips

1 Green Bell Pepper Sliced into Strips

½ Cup Flour

1 14oz Can Diced Tomatoes

3 Cloves Garlic

2 Cups Beef Broth

¼ Tsp Salt

¼ Tsp Pepper

½ Tsp Paprika

½ Stick Butter

2 Tbs Steak Sauce (OK, it's A-1)

1 Tbs Garlic Powder

1 Tbs Garlic Salt

8 oz Sliced Mushrooms

1 Cup Water

Preheat the oven to 325 F.

Heat a Dutch Oven on medium heat.

Add half of the butter

Combine ½ of the flour with the salt, pepper, paprika, garlic powder and garlic salt..

Dredge the steaks through this mixture.

Reserve any left over flour

Sautee the steaks on each side until brown

Remove from the Dutch Oven.

Melt the rest of the butter in the Dutch oven over medium-high heat

Add the sliced peppers, onions and mushrooms stir until limp.

Add the garlic and stir until flavorful

Add the tomatoes and cook until the liquid reduces

Remove from heat and stir beef broth and steak sauce

Return the steaks to the Dutch oven and smooth the liquid and vegetable mix over them

Cook in the oven for about 1 ½ hours

When the meat is done, remove all of the solids to a large bowl

Whisk the remaining flour (including the seasoned flour) in a medium sized bowl with the water

Put the Dutch oven with the liquid on a burner and turn the heat to high

Whisk in the flour mixture until the gravy thickens

Return the vegetables

To serve, place a steak on each plate and cover with the gravy/vegetable mixture.