

Beef Rouladen

Serves 4

I make this in a slow cooker and use Sally's dill pickles. Rouladen was one of my favorite dishes from the Old German restaurant in Ann Arbor.



Ingredients:

- 1 lb. thin sliced round steak
- 2 Tbsp. Dijon mustard
- 1/4 tsp. black pepper
- 1/4 tsp. salt
- 4 strips of thick-cut apple wood smoked bacon
- 1/4 medium onion
- 1 large dill pickle
- 1 Tbsp. vegetable oil
- 3 tsp. beef bouillon concentrate
- 3 cups hot tap water
- 1/3 cup flour
- 1/2 cup water
- 1 Tbsp. corn starch
- 1 Tbsp. water

Equipment:

- Meat mallet
- Crock pot
- Kitchen twine

Beef Rouladen:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Cut beef into eight equal pieces	2
	Pound beef until 1/4" thick	5
	Slice dill pickle into eight spears	1
	Cut four slices of bacon in half and then lengthwise	1
	Peel and slice onion into slivers	2
	Spread 2 Tbsp. Dijon mustard onto meat	1
	Sprinkle meat with 1/4 tsp. pepper and 1/4 tsp. salt	1
	Place bacon, pickle, and onion on the meat	2
	Roll meat and tie in three places with twine	10
	Combine 3 tsp. beef concentrate with 3 cup hot tap water	1
	Place beef bullion in the crock pot and turn to high	1
	Mix 1/3 cup flour with 1/2 cup water and then stir into the bullion	2
	Heat 2 Tbsp. vegetable oil in a skillet and brown the rouladen	10
	Transfer the rouladen to the crock pot.	1
	Turn heat to low and slow cook	6 hrs.
	Remove Rouladen to a serving dish	1
	Transfer gravy to a sauce pan and heat to simmer	5
	Combine 2 Tbsp. corn starch with 2 Tbsp. water	1
	Stir corn starch into gravy and bring to a boil	2
	Serve rouladen and gravy with spatzen	
	Total	6 hrs 49 min