

Mediterranean Beef Casserole



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
sautéed zucchini



Because the meat will be tenderized in this recipe, you can save money by purchasing a less expensive grade of beef. The flavor will be just as good, so no one will notice the difference!

SHOPPING LIST

- steak
- raisins
- beef broth
- black olives
- tomato paste

ON HAND

- butter
- brown sugar
- cloves
- vinegar
- garlic
- bay leaves
- cinnamon
- cooked rice

INGREDIENTS

- 2 pounds round steak, tenderized, cut into 1-inch cubes
- 2 tablespoons butter or margarine, melted
- 1 (12-ounce) can tomato paste
- $\frac{2}{3}$ cup beef broth or red wine
- $\frac{1}{4}$ cup red-wine vinegar
- $\frac{1}{2}$ cup sliced black olives
- 2 tablespoons light brown sugar
- 2 cloves garlic, minced
- 2 bay leaves
- $\frac{1}{4}$ cup raisins
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves
- 3 cups hot cooked rice

SERVES 6

COOK'N
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• Save a step in the preparation by combining the first 8 ingredients in a bowl. Toss thoroughly to coat the meat, then transfer the mixture to the baking dish; proceed as recipe directs.

Make Ahead

Prepare the casserole through step 3 up to 24 hours ahead. Cover and refrigerate. Bake and proceed as recipe directs in step 4.

♦ VARIATION

When you are bored with beef, try cubed lamb in this tasty casserole for a change. Serve over hot couscous.

- 1** Preheat oven to 375°F.
1 Mix steak and butter in a large bowl. Arrange in a large baking dish.



- 2** Mix tomato paste, broth and vinegar in a medium bowl. Stir in olives, brown sugar and garlic. Pour over steak, turning to coat.

- 3** Arrange bay leaves over beef mixture. Sprinkle with raisins, cinnamon and cloves. Cover with foil.



- 4** Bake casserole for 45 minutes. Remove bay leaves; discard. Arrange cooked rice on a serving platter. Spoon steak and sauce over rice.