

# Stuffed Steak Rolls



PREPARATION TIME  
20 minutes



COOKING TIME  
35 minutes



PERFECT PARTNER  
buttered noodles



Domestic blue cheese is the least expensive variety of blue cheese on the market today.

Blue cheese will keep in the refrigerator for an extended period of time—up to 1 month.

## SHOPPING LIST

- steak • mushrooms
- blue cheese • fresh parsley
- beef broth • whipping cream

## ON HAND

- onion • flour • butter

## INGREDIENTS

- 2 pounds round steak,  $\frac{1}{4}$  inch thick
- $\frac{1}{2}$  cup chopped mushrooms
- 4 ounces blue cheese, crumbled
- 1 small onion, chopped
- 2 tablespoons fresh parsley or 2 teaspoons dried parsley
- 2 tablespoons all-purpose flour
- 2 tablespoons butter or margarine
- $\frac{1}{2}$  cup beef broth
- $\frac{1}{2}$  cup whipping cream

SERVES 6

### Make Ahead

Prepare steak rolls through step 2, but do not coat with flour, up to 8 hours ahead.

Refrigerate; coat with flour before you are ready to cook.

### ♦ VARIATION

*Out of whipping cream? Canned evaporated milk gives full body to this sauce—nearly as much as whipping cream.*

**1** Preheat oven to 300°F. Cut steak into 6 serving pieces. Place between waxed paper. Pound steak to  $\frac{1}{4}$ -inch thickness. Grease a large baking dish.



**2** Divide mushrooms, blue cheese, onion and parsley among steak pieces; roll up tightly to enclose filling. Secure rolls with toothpicks. Coat with flour.

**3** Melt butter in a large heavy skillet over high heat; add steak rolls. Cook until browned on all sides, about 10 minutes. Place rolls in prepared baking dish; pour broth over top.



**COOK'IN**  
*Xpress*

- To quickly pound out the steaks, use a meat mallet or a small cast-iron skillet.



**4** Bake, covered, for 35 minutes; remove from oven. Place steak rolls on a serving platter. Pour  $\frac{1}{2}$  cup broth from baking dish into a bowl. Stir in cream. Pour sauce over steak rolls.