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# Rouladen II

*Elizabeth Jacobs - Monterey, CA*

*Olde Family Favorites - Order of the Eastern Star -1965*

Servings: 8

**2 1/2 pounds round steak, cut 1/4-inch thick**

**2 teaspoons salt**

**1/2 teaspoon pepper**

**4 slices bacon, cut in half**

**2 dill pickles, thinly sliced**

**1/2 cup onion, finely chopped**

**2 tablespoons butter OR bacon drippings**

**1/4 cup red wine**

**1 can (10-1/2 ounce) white sauce**

**1 can (4 ounce) sliced mushrooms**

**1 package (8 ounce) noodles, cooked**

Cut the meat into eight portions. Pound lightly and sprinkle with salt and pepper. Place one-half slice of bacon and a slice of pickle on each piece of meat. Sprinkle lightly with onion, using 1/4 cup for all.

Roll up the meat slices and tie with a string.

In a skillet, brown the meat rolls in butter on all sides. Add the remaining onion and wine. Cover and simmer for one hour or until the meat is tender, adding a little liquid if necessary.

When ready to serve, remove the meat rolls from the pan and cut off the strings. Stir the white sauce and the mushrooms into the drippings. Heat, stirring, to blend.

Return the meat rolls to the pan and reheat in the gravy.

Serve over hot buttered noodles.

## **Beef**

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*Per Serving (excluding unknown items): 350 Calories; 21g Fat (54.6% calories from fat); 30g Protein; 9g Carbohydrate; 1g Dietary Fiber; 91mg Cholesterol; 1080mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.*