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# Stuffed Steak

*Mrs Janet Snowden - Caldwell, KS*

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

Servings: 6

**5 to 6 slices dry bread**

**broth or hot water**

**2 eggs**

**1 onion, chopped**

**salt (to taste)**

**pepper (to taste)**

**1 round steak, left whole**

Break the bread into small pieces. In a bowl, pour enough broth over the bread to moisten it.

Add the eggs, onion, salt and pepper. Mix well. Be sure that the mixture is moist not dry. Pour the dressing onto the steak. Roll the steak up like a jelly roll and tie in two or three places.

Bake in an electric skillet at 350 degrees for one hour or more.

## **Beef**

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*Per Serving (excluding unknown items): 65 Calories; 4g Fat (53.7% calories from fat); 6g Protein; 2g Carbohydrate; trace Dietary Fiber; 81mg Cholesterol; 33mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fat.*