



Rolled Steak

Servings: **6 servings**

Delicious and unique recipe from my mother-in-law who made this for her family over many years.

Ingredients

6 breakfast steaks, sliced thin
2 15-oz cans mushroom pieces
2 large onions, sliced thin
1 1/2 cups bread crumbs
Butter for spreading
Salt and pepper to taste
Oil for frying

Directions

Spread butter over each breakfast steak. Layer with onion rings, mushrooms, and bread crumbs. Roll each steak as tightly as possible starting with the short end, keeping ingredients stuffed inside the steak. Secure each steak with wooden skewer by threading it in and out lengthwise. Salt and pepper to taste. Fry steaks in oil in large Dutch oven, turning until all sides are browned. Cover and bake at 350 degrees for 30 minutes. Serve with skewers until ready to eat.

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