

Hamburger Steak In Mushroom Gravy

1 pound ground beef	2 tablespoons vegetable oil
1 egg	2 tablespoons flour
¼ cup bread crumbs	2 cups liquid (juice from mushrooms and water)
1/8 teaspoon pepper	1 can (4 ounces) mushrooms
1 teaspoon Worcestershire sauce	
1 package dehydrated onion soup mix	

Combine meat with egg, crumbs and seasonings, and half the onion soup mix. Shape into patties and fry in vegetable oil. Remove browned hamburgers. Add flour to fry pan; stir while it browns lightly. Blend in liquid, stirring vigorously until smooth. Stir in remaining onion soup mix and mushrooms; cook 5 minutes. Return meat to skillet; cook slowly 5 minutes. Serve with rice or buns. 4 to 6 servings.

Short Ribs Of Beef

2 pounds ribs of beef (cut into serving pieces)	Salt and pepper to taste
2 tablespoons oil	2 cloves garlic, crushed
½ cup carrots, diced	1½ tablespoon flour
½ cup celery, diced	1½ cups beef stock
3 small onions, diced	½ cup dry white wine
½ teaspoon thyme	3 tablespoons parsley
1 can tomatoes	1 tablespoon tomato paste
	2 bay leaves

Heat oil in Dutch oven. Add short ribs and brown well, remove to platter and set aside. Add onions to oil, sauté until glazed, then add carrots and celery, sauté for 2 minutes. Add thyme, bay leaves and garlic. Mix well and return meat to pan. Remove from heat and add flour, stirring in well. Add beef stock and continue stirring. This will give a light sauce. Add wine, tomatoes, salt and pepper, tomato paste, mix all well. Cover pan and let simmer 1 to 1½ hours. Sprinkle with parsley before serving. This dish is great to make a day in advance. Reheating brings out all the flavors.

Spicy Short Ribs

3 pounds short ribs of beef	2 tablespoons brown sugar
¼ cup flour	2 tablespoons vinegar
2 tablespoons shortening	¼ teaspoon ground cinnamon
1 can (10½ ounces) condensed beef broth	¼ teaspoon ground cloves
1 cup dried apricots	¼ teaspoon ground allspice

Dust ribs with flour; brown in shortening in large heavy pan. Pour off excess drippings. Combine remaining ingredients; pour over ribs. Cover; cook over low heat 2½ hours or until ribs are tender; turn ribs and baste with sauce often. 4 to 6 servings.