

Beef Burgundy

4 slices bacon	1/8 teaspoon pepper
1½ pound beef top round, cut in cubes	12 small whole white onions (about ¾ pound)
1 can Campbell's Golden Mushroom Soup	2 cups sliced mushrooms (about ½ pound)
¼ cup burgundy	
2 tablespoons chopped parsley	

In large saucepan cook bacon until crisp; remove and crumble. Brown beef in drippings. Pour off fat. Add soup, wine, parsley and pepper. Cover, cook over low heat 1½ hours. Add onions and mushrooms; cover and cook 1 hour more or until beef is tender. Serve over wide noodles. Garnish with bacon and additional parsley.

Oven Swiss Steak

1½ pounds beef round steak, cut ¾" thick	1 16-ounce can tomatoes
¼ cup all-purpose flour	½ cup finely chopped celery
1 teaspoon salt	½ cup finely chopped carrot
2 tablespoons shortening	½ teaspoon worcestershire green pepper, diced

Cut meat into 6 serving-size portions. Combine flour and salt; with meat mallet, pound 2 tablespoons of the mixture into meat on both sides. Brown meat on both sides in hot shortening. Transfer meat to a 12x7x2" baking dish. Blend remaining 2 tablespoons flour mixture into pan drippings. Stir in undrained tomatoes, celery, carrot, and worcestershire. Cook and stir till thickened and bubbly; pour over meat. Bake steak, covered, in 350°F oven about 1 hour and 20 minutes or till meat is tender. Makes 6 servings.

London Broil

1 beef flank steak, 1 to 1½ pounds	1 tablespoon brown sugar
1 small onion, chopped	2 tablespoons salad oil
2 tablespoons vinegar	1 teaspoon salt
¼ cup water	½ teaspoon hot pepper sauce
2 tablespoons catsup	

Place flank steak and chopped onion in shallow glass utility dish. Combine vinegar, water, catsup, brown sugar, salad oil, salt and hot sauce, mixing thoroughly. Pour over steak, turn and cover with foil, marinate in refrigerator 12 to 24 hours. Remove from marinade and place on rack in preheated broiler, so top of steak is 3" to 4" from heat. Broil 5 minutes on each side, brushing with marinade. Serve carved diagonally into very thin slices. Makes 4 to 6 servings.