

Philippine MORCON

1½ lbs. Sirloin or flank steak, 1/4" thick.
½ cup chopped green olives
1/4 cup vinegar
1 cup oil
2 cloves garlic minced, or crushed
1 onion, chopped
1½ tsp freshly ground black pepper
2 bay leaves
½ lb. ham, cut julienne
2 cups water
2 Spanish-style chorizo, cut in strips
1 8 oz. can tomato sauce
2 hard boiled eggs, slice lengthwise in 8ths.
2 tsp salt
2 tomatoes, diced

Pound steak as thin as possible with side of meat cleaver or mallet.

Combine vinegar and garlic in large bowl. Marinate steak in this mixture for 30 minutes. Remove steak, reserving marinade. Place steak on cutting board. Sprinkle with pepper.

Lay successive rows of ham, chorizo strips, and hard cooked eggs on meat. Sprinkle with olives. Roll up steak, tying securely with string.

Heat oil in skillet and brown meat roll on all sides. Pour off oil. Add chopped onion, bay leaves, water, tomato sauce, salt, tomatoes, and marinade. Cover and cook over low heat 1 ½ hours. Remove meat and slice into serving portions.

Arrange on platter and pour sauce from skillet over meat.

Makes 8 to 10 servings.