

Stuffed Beef Rolls "Grandpa Müller" With Homemade Noodles

Beef Rolls

Ingredients:

10 big carrots
3 large onions
1 lb of bacon strips (fat only)
1 jar of dill pickles

8 beef top round steaks,
Milanesa cut (about 11" long,
4" wide and ¼" thick)
Salt
Pepper
Yellow mustard
Cotton string

Corn oil
2 quarts beef broth
½ cup flour

Preparation:

- 1 Cut the peeled carrots in ¼" sticks about 4" long. Save smaller pieces.
Cut the onions in ¼" slices and cut in half.
Cut the pickles in ¼" sticks.
Cut the bacon fat in 4" long and ¼" wide strips
- 2 Pepper and salt the steaks on both sides and spread a thin layer of mustard on the top side.

From one small end start laying one stick/strip of carrot, onion, pickle and bacon fat across the steak and roll it up one turn. Add another stick/strip of each and roll. Continue until the entire steak is completely rolled up and secure the roll with a length of cotton string.

Keep enough of the sticks/strips for the sauce.
- 3 Pepper and salt the rolls again and brown them in a heavy, large skillet on all sides. Take them out and add all the leftover carrot, pickle, onion and bacon strips and brown them thoroughly. Sprinkle the mix with a half cup of flour and stir it in.

Add the beef broth, stir and scrape flour from the skillet. Add the beef rolls and let simmer for about an hour, turning them over once in a while.

Serve with homemade noodles and the gravy mix.

Homemade Noodles

Ingredients:

4 cups all purpose flour
5 whole eggs

Preparation:

- 1 Mix the flour and the eggs and knead the dough for about 15 minutes until it is an elastic, shiny ball of dough.

Cut the dough into 4 pieces and roll them through a pasta machine until it is almost paper-thin. Cut into ¼" strips and let them dry for an hour or so.

Boil the noodles in a large pot of salted water until "al dente", 2 – 3 minutes. Drain and serve immediately with the beef rolls and gravy.