

Printable Format

To print this page, use your browser's "print" button. Then click "back" to return to the site.



RACKS Recipes: Venison/ Deer

Venison Rouladen

10 Venison Round Steak pounded
Prepared Mustard (i.e. Dijon)
10 Bacon strips/ Ham slices
1 large onion sliced
Dill pickles sliced into quarters strips
3 hard boiled eggs, sliced into quarters strips
1 cup beef consommé
1/2 cup Flour
oil
Salt and pepper to taste
Twine or tooth picks to hold Rouladen together.

Spread mustard on each pounded steak. Lay 1 strip of bacon or sliced ham (both is great too), several slices of onions, quartered egg and pickle. Roll meat around filling and secure with tooth pick or twin. Coat Rouladen with flour and brown in small amount of oil. Add consommé and simmer 1 to 1 1/2 hours depending on thickness of steak.

There should be enough gravy accumulated to spoon over noodles which can be served with the Rouladen.