

Swiss Steak

Ingredients

- 1 lb hamburger meat
- 2 cans cans tomato sauce
- 1/2 cup onion, chopped
- 1/2 cup Bell Pepper, chopped
- 1/2 cup celery, chopped
- 1 cup stewed tomatoes
- salt and pepper to taste

Instructions

Season hamburger meat with salt, pepper, garlic to taste. Form into patties, dredge in flour. Cook patties in cooking oil until brown. Drain grease. Add 5 remaining ingredients, cover skillet and cook about 45 minutes. Serve over cooked rice, egg noodles or creamed potatoes.

Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Cindy said, Nell and her both made this.

Summary

Yield: 4

Source: Cindy Carswell

Prep Time: 30 minutes

Category: Meats

Cuisine: American

Tags: flour, steak, hamburger meat, bell pepper