

# 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