

ROULADEN



3 onions, finely chopped
4 lbs. very thinly sliced meat
1 lb. bacon cut into $\frac{1}{4}$ " pieces
salt and pepper on each piece
2 cups beef broth or chicken broth
1 T. Dijon - a little spread on each piece
 $\frac{1}{3}$ cup red wine
 $\frac{1}{2}$ t. paprika
bay leaf
thyme
2 T. Worcestershire sauce
1 T. sour cream in gravy
 $\frac{1}{4}$ cup oil for browning
* add enough broth to totally cover meat
325° for 2 $\frac{1}{2}$ hours