



Grandma Family Woodworker's Roladen Recipe

Ingredients:

Round Roast (2 or more pounds / 1 kilo or more)

Medium Onion

Pre-Cooked Bacon (about 8 full slices) more if needed based on number of rolls

Salt and Pepper to taste

12 ounces light beer

Brown Gravy

Tooth Picks

General Instructions:

My roast was small and thin, allowing for more narrow strips of beef and then making smaller rolls. Thicker roasts will make wider rolls and that's OK too. Adjust the onion and bacon amounts to cover the surface of your rolls. I don't salt the meat during prep as the bacon brings salt to the party. Round roasts are not tender, but the simmering in beer helps with that. You may also choose to bring out the tenderizing hammer on your strips of beef before the roll up (your choice). I used jar gravy in the video, and it soaks up all those bacon and onion flavors to make it awesome, but you can choose to make your own gravy stock as well. Use your wider fry pan from browning the meat, keep all those bacon bits and juices, saute minced carrots, celery and more onion until soft, add beef broth and then thicken the broth with your choice of gravy thickener. Water and corn starch work for me...

Cooking:

Slice the beef into thin pieces for roll up. Mince a medium onion and set aside. Brown bacon until cooked, but not crispy and set aside. Keep the bacon grease in the pan to later brown the meat. Cut the bacon strips in half to use for small rolls as shown in the video.

Laying out each beef strip flat, spread a layer of onion across the strip and top with a piece of bacon. Roll up the beef strip including onion and bacon and secure the roll with one or more tooth picks. Brown the beef rolls in the same bacon grease pan on medium-high heat, turning the rolls over once the first side is brown. Brown both sides and set the meat aside. In a deeper pan, add 12 ounces of light beer and bring to a simmer, add the browned beef rolls and cover / simmer for 1 hour.

Remove the rolls from the beer and set aside. Add your gravy to the same pot or pan and bring to a boil. Thicken the gravy as needed. Place the rolls back in the gravy and simmer for another 20 minutes to let the flavors combine.

Serve with mashed or boiled potatoes and a green vegetable. I like using the bacon grease pan for cooking brussel sprouts, but broccoli is a winner too.

No, this isn't diet food but it is to die for. Enjoy!