

# Rouladen

## Ingredients:

8 roulade beef strips  
(Inside Round Rouladen)  
1 large onion (diced)  
4 dill pickles  
1 medium onion  
Stripes of bacon (uncooked)  
Grainy Dijon mustard  
3 tablespoons of Mazola oil  
Salt and Pepper  
Red Wine or Sherry  
Toothpicks or string to tie  
Oven preheated to 400F

## Preparation:

Prepare a clean surface to roll out beef rolls. Season your meat with salt and pepper. Spread a layer of mustard covering the surface of each roulade. Place a layer of uncooked bacon, onions, pickles on each roulade. If the shape of the roulade is almost triangular, start with the skinny end and start rolling towards the fat end, tucking all the ingredients in tightly. When you have it completely rolled, pin each end with a toothpick and try to keep as much in as possible. Use a roasting pan, add the oil and the diced onion (let it get hot) then add each roll into the roaster. Lightly brown on each side and add a cup of wine. Continue cooking for a few minutes and turning roulade with tongs to ensure each side is coated. Cover roasting pan and transfer into preheated 400F for one hour. Turn every 20 minutes. Take the pan out of the oven and remove roulade. Then add seasoning mix to sauce.

