**Swiss Steak**

RECIPE

**INGREDIENTS**

* 20 cube steak
* 2 cups flour
* 2 tablespoons seasoning salt
* 1 cup oil divided
* 1-2 cups chopped celery
* 2-3 large green peppers julienne sliced
* 2-3 cups white onion sliced
* 1 #10 can stewed tomatoes
* 1 cup water



1. Pre-heat oven to 350 degrees
2. Add flour and seasoning salt in pan and then dredge cube steaks in flour mixture and then brown in two large skillets.
3. When browned, place steaks in 2-inch-deep full cafeteria pans and pour vegetables over meat. Cover with foil and bake at 350 degrees for 1 hour.

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| **Prep Time:** 30 minutes | **Cook Time:** 60 minutes | **Total Time:** 90 minutes | **Yield:** 20 servings |