



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | **Lou's Swiss Steak**

1 cube steak per person

Flour

¼ pound butter

2 1 pound cans stewed tomatoes

1 onion, quartered and sliced

Salt and pepper, to taste

Melt butter in large frying pan

Place flour in a bag and add cube steaks. Shake bag until steaks are covered in flour

Place steaks in pan on medium heat to brown on both sides

Add sliced onion and both cans of tomatoes

Salt and pepper

Cover pan and simmer for 1 hour and forty-five minutes lifting the steaks at least once

When the steaks can be cut using just a fork, they are ready

Consider adding mashed potatoes as a side and use the gravy from the steaks