

## German Rolled Steak ( Rouladen)

1-1/2 lbs. round steak of 6 sandwich size  
Boetje Dutch Mustard  
2 dill pickles-sliced into 3 each  
3/4 lbs. bacon-diced  
1 onion-chopped  
String  
Pepper, freshly ground  
Flour, salt  
Beef broth

Brown diced bacon, drain. Set drippings aside. Pound round steak 1/8" thick-cut to 3x5 pieces. Spread meat with Boetje, place slice of pickle, sprinkle bacon pieces, onion, salt and pepper on each piece. Roll up and secure with string, dredge rolls in flour and brown quickly in skillet with remaining bacon drippings. Place in casserole. Take 2T flour from dredging flour and sprinkle over drippings in skillet. Cook, stirring. Add beef broth and bring to boil. Pour over beef rolls, cover bake about 1 hour at 325 or until tender.

## PORK CHOPS WITH HONEY-MUSTARD SAUCE

4-6 pork chops (not real thick)  
2 TBS Boetje Dutch Mustard  
2 TBS honey  
1/4 tsp. dried rosemary-crushed  
1/2 tsp. salt  
1/4 tsp. pepper

Grill chops on outdoor grill until browned. Mix other 5 ingredients and brush on chops. Continue cooking and turning until the glaze is browned. Watch closely because it can burn quickly if not attended

## MEAT LOAF

2 lbs. ground beef  
1 egg  
1 small onion-chopped  
Bread Crumbs  
Boetje Dutch Mustard  
Salt

Mix meat thoroughly with unbeaten egg, salt, chopped onion and bread crumbs. Put into bread pan or shape in an open roasting pan. Spread with a thin covering of mustard. Roast 1 hour at 350.

## MUSTARD GRAVY

3 strips bacon-fried crisp, crumbled; reserve 2 TBS fat  
2-1/2 TBS flour  
1/2 cups water  
3/4 cups milk  
2-3 tsp. Boetje Dutch Mustard

Fry bacon until crisp, crumble and drain, reserving 2 TBS fat. Combine the flour, water and mildly shake together and add to reserved fat. Cook, stirring constantly, until mixture is thick, Add bacon, Boetje's and serve with boiled potatoes.

## BOETJE POTATO SALAD

Cook & chop 5# potatoes, 8-10 eggs.  
Chop 10 gr. onion, 1 gr. & red pepper, 10 stalks celery, 1 lg. jar pimentos.

Blend tog. 1/2C Boetje Dutch Mustard, 1-1/2C mayo, 1/4C Worcestershire, 1/2C parmesan-grated, 2t oregano & thyme leaves, 1t celery salt, garlic salt, & pepper to taste.

Mix in warm potatoes and room temp. veggies.

## COMPANY COMING?

A quick appetizer  
Dip pretzels or popcorn in Boetje Dutch Stone Ground Mustard