



## JERNEJ KITCHEN

# THIN SLICED BEEF ROUND STEAK WITH SAUCE

*Thin Sliced Round Steak with Sauce is a delicious beef dinner recipe for incredibly tender and succulent beef steaks. Perfect Sunday family meal.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	140	MINUTES
TOTAL TIME:	150	MINUTES

### THIN SLICED BEEF ROUND STEAK WITH SAUCE

1 kg (2 pounds) beef top round, cut into 0.5 cm (1/4-inch thickness)

70 g (1/2 cup) all-purpose flour

2 tbsp unsalted butter (for meat)

2 tbsp canola oil

80 ml (1/3 cup) red wine (Porto or Merlot)

2 tbsp unsalted butter (for sauce)

2 shallots

2 tbsp all-purpose flour

2 cloves of garlic

750 ml (3 cups) beef broth or water

1 sprig of thyme, 1 bay leaf

### TOOLS AND EQUIPEMENT

meat tenderizer

plate

paper towels

skillet with a lid

whisk

### PREPARE THE MEAT

Place the thin steaks onto a working surface and tenderize the meat using a meat tenderizer. The thickness of the meat should be 0.5 cm or 1/4-inch. Pat dry the meat using a paper towel, then season on both sides with salt and pepper. Sprinkle flour over a plate or baking sheet and coat the beef in flour on one side. Shake any excess flour off.

### PAN-FRY THE MEAT

Place a skillet over high heat. Add the butter and oil. When the butter melts, add the beef steaks with the clean side down. Don't overcrowd the pan; work in batches of a few thin-cut steaks. Pan-fry for 1 - 2 minutes per side, then transfer to a plate and repeat the process with the rest of the meat.

### SAUCE

Pour wine into the same skillet. Using a spoon, scrape all the flavors from the bottom of the pan. Cook for a minute for the alcohol to evaporate, then pour the wine over the steaks on a plate. Add butter, diced shallot, and flour to the same pan. Saute for 6 - 8 minutes over low heat. Add the minced garlic, and cook for another minute.

### COOK THE SCHNITZEL

While continuously stirring with a whisk, slowly pour in the broth or water until combined. Add the thyme and bay leaf. Bring to a boil, then immediately reduce the heat to the lowest temperature. Add the beef, cover with a lid and cook for 2 hours to 2 1/2 hours, or until the schnitzels are super tender. Serve with your favorite side dish.