

# Beef Rouladen

## Rinderrouladen



## Ingredients

4 large, thin slices of beef for Rouladen  
4 tablespoons Mustard  
8 slices Bacon, cut into small pieces  
2 Onions, chopped  
4 Gewürzgurke (a German pickle available at your local German Deli)  
1 Bay Leaf  
1 cup Cream  
Salt  
Water (as needed)  
Pepper  
Butter



## Instructions



Chop pickles into small pieces.

Season both sides of the beef slices with salt and pepper. Spread 1 tablespoon of mustard onto the top side of a beef slice. Top this with 2 slices of bacon, some pickle pieces, and some onion pieces. Roll up the beef, making sure the filling gets tucked in as you roll. Tie the rouladen together with cooking-safe string or use toothpicks (or other kind of meat sticks) to hold the rouladen together. Repeat these steps for the remaining 3 slices of beef.

Preheat oven to 325°F.

Heat oil in a roasting pot. Briefly sear the rouladen so that the rouladen develops a nice brown outer crust. Add enough water so that the rouladen are covered. Add the bay leaf. Transfer the pot (lid on) to the oven. Allow meat to cook in the oven for 1 1/2 to 2 hours.

Remove rouladen from the pot. Mix in the cream to the liquid. Season sauce with salt and pepper to taste. Remove string/toothpick from the rouladen before serving