

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

BBO Steak Strips

Gifted By: Mama and Papa Roosa

Ingredients:

2 lb round steak (½ inch thick)
3 tbsp fat
2 medium onions (shredded)
2 tbsp vinegar
2 tbsp Worcestershire sauce
1 tsp chili powder
1 tsp salt
¼ tsp pepper
¾ cup ketchup
¾ cup boiling water

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FRESH LOCAL MEATS

Chinese Red Pork Roast

Gifted By: William Roosa

Ingredients:

¼ cup soy sauce
2 tbsp dry red wine
1 tbsp honey
2 tsp red food coloring
1 clove minced garlic
½ tsp cinnamon

Directions:

Bake the steak for 2 hours at 300° (until tender). Cut steak into strips (3x½ inch). Brown quickly in hot fat in heavy skillet. Turn and brown other side. Transfer strips to a casserole dish. Add the onions, vinegar, Worcestershire sauce, seasonings, ketchup, and boiling water to the skillet drippings; let simmer. Pour the mixture over the steak. Cover tight. Bake in a slow oven until the steak is very tender and the sauce has thickened. If necessary, add a little more water from time to time. Serve hot with rice or mashed potatoes.

Directions:

Combine all ingredients and add pork loins. Marinate for at least 3 hours, if not overnight. Bake at 325°, turning frequently and basting with marinade. Cook to 155°-160°.