

Main Dishes

Beef

Hobo Steak

I included this recipe just for you, Daniel. I do not make this main dish anymore because it has all the ingredients the "90's" say, "are not good for you".

4 pounds Sirloin Tip Roast

slap of beef fat

13 ounces salt

1/2 cup water

1 cup butter



Wrap roast with beef fat and place in broiler pan inches from top of broiler.

In a mixing bowl, make a paste by adding salt with water.

Pack salt on top of meat.

Broil meat 15 minutes on top side.

Salt becomes hard and can be used again on bottom side.

Broil bottom side of meat with harden salt, 15 minutes, more.

Remove and discard salt and fat.

Slice roast into thin slices, against the grain.

Melt butter in large 10-inch skillet pan and fry slices of beef to desired doneness.

Yield: 8 to 10 servings.

NOTE: In editing this cookbook, I decided to make the Hobo Steak one more time. We found it delicious and has a distinctive taste all it's own.