

Swiss Steak

- 2 lbs. tenderize round steak
- 2 tsp. salt
- 1 tsp. black pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup vegetable oil
- 1 large onion, sliced
- 2 cloves minced garlic
- 2 stalks celery, chopped
- $\frac{1}{2}$ cup diced bell pepper, any color
- 1 Tbsp. Tomato paste
- 1 (14.5 oz.) can diced tomatoes
- 1 cup sliced salad olives
- 1 tsp. smoked paprika
- 1 tsp. dried oregano
- 1 Tbsp. Worcestershire Sauce
- 1 $\frac{1}{2}$ cups beef broth

Method: Cut meat into serving-size pieces. Combine flour, salt, pepper, garlic powder and onion powder into large zip-lock bag. Add meat pieces to four mixtures and coat evenly. Brown meat in Dutch oven, cooking @ 2 minutes per side, reserving unused four mixture. Do not overcrowd meat. Remove and reserve. Add onions, garlic, celery and peppers and sauté @ 2 minutes. Add tomato paste. And stir until combined. Add tomatoes, olives, paprika, oregano, Worcestershire, and beef broth. Return meat to pot and cover. Simmer for 1 $\frac{1}{2}$ to 2 hours until meat is super-tender. Remove meat from pan and keep in warmed oven. Add about $\frac{1}{2}$ cup of reserved flour to about a cup $\frac{1}{2}$ of milk and stir into tomato mixture in the pot and bring to gravy consistency. Serve with meat and boiled potatoes.