

BEEF PARMESAN

Easy parmesan round steak recipe with bread crumbs and herbs and parmesan cheese. Serve with mashed potatoes or pasta and a green salad.

Ingredients:

- 1 1/2 to 2 pounds round steak
- 1 egg, beaten
- 1/3 cup milk
- 1/2 cup fine dry bread crumbs
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon paprika
- 3 tablespoons bacon drippings or 1 tablespoon of butter and 2 tablespoons vegetable oil
- 1/2 cup water
- 1/4 teaspoon dried leaf oregano
- 1/4 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- One can of tomato pasta sauce
- Grated mozzarella cheese

Preparation:

Cut steak into 6 serving-size pieces. Pound to 1/2-inch thickness. combine egg and milk. Mix bread crumbs, 1 teaspoon salt, 1/8 teaspoon pepper, and 1/2 teaspoon paprika. Dip steaks in egg mixture; dredge in seasoned crumbs. In a large skillet (skillet should have a cover and should be ovenproof, or transfer skillet contents to a baking pan later), brown meat in bacon drippings. If skillet is not ovenproof, move steaks to a baking pan. Add water to skillet (if using baking pan for steaks, scrape up browned bits and pour water from skillet to baking pan with steaks). Sprinkle oregano on steaks. Place 2 teaspoons Parmesan cheese on each steak. Combine 1/4 teaspoon salt and 1/4 teaspoon paprika.

Pour pasta sauce over top of steaks. Sprinkle mozzarella cheese on top. Cover skillet or baking pan tightly with foil or lid and cook at 325° for 1 1/4 to 1 1/2 hours or until meat is tender.