



PRIMITIVE MERCANTILE SHOPPES RECIPES!

SWISS STEAK



Ingredients

1. Steak, pork chops or venison
2. Oil
3. Cream of mushroom soup
4. Milk
5. Mama C's Finishing Gourmet Sauce - www.mamacssauce.com

-Set oven to 350 degrees.

-Try and use a pan that you can cover and put in the oven, another words one pan.

-Flour the meat and fry in olive

-Oil one or two tablespoons, don't over fry the meat, you will be putting this in the oven to finish baking.

-In a bowl put one can of Campbell Cream of Mushroom, $\frac{3}{4}$ cup of milk and $\frac{1}{3}$ cup of MaMa C's Finishing Sauce.

-Whisk this together and pour over the meat and bake for at least 30 minutes, or until the meat is done, tender.

-Be sure to have mash potatoes to go with it!.

-This is also great with venison!