

HUNGARIAN SWISS STEAK

2-1/2 lb. round steak
salt and pepper
2 tbsp flour
2 large onions
2 tbsp tomato juice
1/2 cup water
4 tbsp butter
1 can mushrooms
1/2 pint sour cream
1 tsp paprika

Cut steak into portions. Pound well. Sprinkle with salt, flour and paprika. Brown in hot butter until light brown. Put in baking dish. Add onions, tomato juice and water. Simmer or bake slowly for about 1-1/2 hours in covered pan. Take meat out. Mix sour cream with 1 tsp flour and a little water. Add to the sauce slowly and stirring constantly, bring to boil. Pour over meat and serve.