

BRAISED SIRLOIN A LA MODE ESTERHAZY

Ingredients

6 sirloin steaks about 1/2 lb. each
2 oz. flour
3 oz. butter
capers
3 or 4 gills sour cream
pepper
carrots

lard
onions
paprika
peppercorns
parsnips
1 head of celery
Lemon

Instructions

Beat the steaks well with a steak-beater, sprinkle some salt and pepper on them, brown on both sides, and put them into a fire-proof dish. Fry carrots, parsnips, celery, and onions cut in noodles in the fat leftover from browning the meat. Dredge in two ounces of flour, add a few peppercorns and some paprika, in with stock or meat soup, and when it has boiled through, pour it over the steaks and bake them in the oven. When the steaks are tender, put them into a stewpan, strain their own gravy over them, add the vegetables, a few capers, some slices of lemon, 4 gills of sour cream and bring to the boil again. Serve with noodles, gnocchi, or rice.

Note: 1 gill= 4 US oz