



Morcon

Classic Beef Morcon is a special dish served during the holidays. This is composed of beef frank, dill pickle, carrot, and boiled egg slices rolled in a thinly sliced steak

Recipes

- ☐ 2 lbs. eye of round or top sirloin steak thinly sliced
- ☐ 2 pieces beef franks cut in half
- ☐ 4 boiled eggs wedged
- ☐ 1 medium carrot cut into sticks
- ☐ 1 can 14 oz. diced tomato
- ☐ 1 cup tomato sauce
- ☐ 3/4 cup water
- ☐ 1 Knorr Beef Cube
- ☐ 1 dill pickle cut into sticks
- ☐ 1 medium yellow onion diced
- ☐ 4 cloves garlic crushed and minced
- ☐ Salt and ground black pepper to taste
- ☐ ½ cup all-purpose flour
- ☐ 8 tablespoons cooking oil

Steps:

1. Flatten the steak by pounding with a meat tenderizer tool.
2. Combine steak and the steak marinade ingredients. Mix well.
3. Slice the steak into 6 x 5 inch pieces. Put a slice of beef frank, pickle, carrot, and wedged boiled egg in one side of the steak
4. On a clean pan, heat the remaining 3 tablespoons of cooking oil.
5. Turn the heat off. Let the beef morcon cool down. Slice into serving pieces.
6. Transfer to a serving plate. Top with remaining sauce.
7. Share and enjoy!