Beef Shortcake

	1 T fat 1 T flour 1 c boiling water 1 t Worcestershire sauce	
1 t sait 1 t onion juice 1 ss paprika	1 c boiling	water ershire sauce

Pound additional flour into meat. Cut into cubes. Cover with water and simmer until tender. Thicken with fat and flour browned together. Make rich biscuit dough as for shortcake. Bake in 2 layers. Treat as shortcake, using meat and gravy as berries and juice.