



Rolled Schnitzel *Recipe*

Manitoba
Wildlife Federation



- 2 large boneless steaks (moose, deer, bear, etc.)
- 1 lb. Bacon, salami or spicy sausage
- Mix: (will curdle a bit)
- ½ cup of margarine, (melted), 1/3 cup milk and 1 tsp. Lemon juice
- Mix: ½ cup fine breadcrumbs
- 1 cup fine bread crumbs or crushed Corn Flakes;
- ½ tsp. Onion powder, ½ tsp. Parsley, ½ tsp. Paprika and Salt & pepper

Pound steak until 1/4" thickness, cut into 2" wide strips, top with salami or bacon. Roll up and secure with a toothpick. Dip in moist ingredients, then coat with dry, place in greased pan and cover. Bake at 350° for 30 minutes, then uncover and bake 20-30 minutes more.



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