

SWISS STEAK PIPERADE – 2 to 2-1/4 hours

1-3/4 lb boneless beef shoulder *or* chuck eye *or* bottom round steaks, cut 3/4" thick

1 Tbsp vegetable oil

1/2 tsp dried thyme

1 large onion, chopped

1 to 2 jalapeño peppers, thinly sliced

4 medium tomatoes, chopped

1/2 green bell pepper, cut into 1" pieces

1/2 yellow bell pepper, cut into 1" pieces

3 cups hot cooked pasta *or* rice



1. Heat oven to 325°F. Heat oil in stockpot over medium heat until hot; brown beef steaks.
2. Sprinkle steaks with thyme and salt and pepper; top with onion and jalapeño peppers. Add 1/4 cup water; bring to a boil. Cover tightly and cook in 325°F oven 45 minutes. Add tomatoes and bell peppers. Cook, covered, 30 to 45 minutes or until beef is fork-tender.
3. Remove steaks. Cook and stir sauce over high heat 8 to 10 minutes or until slightly thickened. Cut steaks into serving-size pieces; add to sauce. Serve over pasta.

6 servings