

# End Steak Roast

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**   
4.5 h

**Serves:**  8

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Diet:** Gluten Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

## Ingredients (6)

### Main ingredients

- 2 large onions, sliced
- 3 tablespoons oil
- 1/2 teaspoon paprika
- 1/4 teaspoon white pepper
- 4 pounds end steak
- 8–10 cloves garlic, sliced

## Start Cooking

### Cook the Steak

1. Sautè oil in oil until transparent. Add paprika and pepper.
2. Adjust heat to lowest point and place meat and garlic into pot. Cook covered for two hours.
3. Turn meat and cook additional two hours or until tender.
4. Chill thoroughly before slicing. Reheat slices in sauce or serve cold.

#### Note:

Can be baked, covered, at 350 degrees Fahrenheit for three hours.

#### Credit

Styling and Photography by Miriam Greenzweig