



Donated by Allen & Myra Charleston

## Smothered Emu

- 3 tablespoons butter
- 1/2 pound fresh mushrooms, sliced
- 2 large onions, cut into 1/4 inch rings
- 2 emu flank steaks, tenderized and cut in half
- 1/2 cup sherry
- salt
- pepper
- paprika
- 1 (10 3/4 oz) can onion soup

Melt butter in a large Dutch oven. Sauté onions and mushrooms until onions are clear and golden.

Pour in half the sherry, cover and simmer for 10 minutes.

Season the steaks, using the paprika generously. Add to pan.

Pour in onion soup and rest of the sherry.

Cover and move to 350 oven for 2 hours.

Serves 4.