



Donated by Allen & Myra Charleston

## Swiss Emu Rolls

- 2 thin slices Swiss cheese
- 2 emu flank steaks tenderized and cut in half
- 1 tablespoon all-purpose flour
- 1/2 teaspoon black pepper
- 1 tablespoon butter or margarine
- 3/4 cup beef broth
- 1/4 teaspoon dried oregano
- Chopped fresh parsley for garnish.

Tenderize emu flank steaks to about 1/4 inch thick.

Cut each cheese slice in half, lay 1 half on each tenderized emu steak. Starting at short end, roll up steaks with cheese in center and tie securely with string.

Combine flour and pepper in a gallon zip lock bag, mixing well. Add steaks and toss, coating well.

In a deep skillet, melt the butter. Add the steaks and sear quickly.

Add broth and oregano. Bring to a boil, then reduce heat to medium-low. Simmer for 10 minutes or until sauce has thickened.

Place rolls on serving plate, remove strings, pour sauce over rolls. Garnish with the parsley.

Serves 4.