

Big Game Baked Round Steak

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| 2 to 3 | pounds | boneless deer, antelope, elk, or moose round steak, 1 inch thick |
| ½ | cup | all-purpose flour |
| 2 | teaspoons | salt |
| ¼ | teaspoon | pepper |
| 1 to 2 | tablespoons | butter or margarine |
| 2 to 3 | tablespoons | olive oil or vegetable oil |
| 3 | tablespoons | -finely chopped onion -brown sugar -Ketchup dried basil leaves |
| 1 | tablespoon | butter or margarine, cut up |
| ¼ | cup | venison stock or beef broth |

Heat oven to 350°. Trim meat; cut into serving-sized pieces. Pound to ½-inch thickness with meat mallet. On a sheet of waxed paper, mix flour, salt, and pepper. Dip steaks in flour mixture, turning to coat. In large skillet, melt 1 tablespoon butter in 2 tablespoons oil over medium-high heat. Add coated steaks; brown on both sides. Fry in two batches if necessary, adding additional butter and oil. Arrange browned steaks in 12x8-inches baking pan. Sprinkle with onion. Top each steak with 1 teaspoon packed brown sugar and 1 teaspoon catsup. Sprinkle lightly with basil. Dot with 1 tablespoon butter. Add stock to drippings in skillet. Cook over medium heat for about 1 minute, stirring to loosen any browned bits. Add to baking pan. Cover with aluminum foil. Bake for about 45 minutes. Remove foil. If meat appears dry, add a small amount of stock or water to pan. Bake until browned on top, about 15 minutes longer.

Yield: 6 to 8 servings