

## Big Game Swiss Steak

1-1/2	pounds	boneless deer round steak or other big-game steak, 1/2 to 1 inch thick
1/3	cup	all-purpose flour
1	teaspoon	salt
1/4	teaspoon	pepper
3 to 4	tablespoons	bacon fat
1	can (16 ounces)	stewed tomatoes
3/4	cup	water
1	teaspoon	instant beef bouillon granules
1/2	teaspoon	dried basil leaves
1/2	teaspoon	dried marjoram leaves
1	medium	onion, thinly sliced

Trim meat; cut into serving-sized pieces. Pound to 1/4 to 1/2-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, heat bacon fat over medium heat. Add coated steaks; brown lightly on both sides. Fry in two batches if necessary. In small mixing bowl, mix stewed tomatoes, water, bouillon granules, basil, and marjoram; pour over steaks. Top meat and tomatoes with sliced onion. Heat to boiling. Reduce heat; cover. Simmer over very low heat until meat is tender, 1-1/2 to 2 hours. Skim fat if desired.

Yield: 4 to 6 servings