

## Sweet-and-Sour Elk

1	envelope	onion soup mix
¼	cup	water
1	jar (12 ounces)	apricot preserves
½	cup	Catalina salad dressing
¼	cup	packed brown sugar
1	tablespoon	cider vinegar
1-1/2	pounds	elk steaks, cut into ½ inch strips
1	teaspoon	salt
¼	teaspoon	pepper
		hot cooked rice

In a bowl, combine soup mix and water; let stand for 15 minutes. Add preserves, salad dressing, brown sugar and vinegar; mix well. Place elk in a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with salt and pepper. Pour apricot mixture over the elk. Cover and bake at 350° for 45 minutes. Uncover and bake 30-40 minutes longer or until meat is fork-tender. Serve over rice.

Yield: 4-6 servings.