



### Swiss Steak and Vegetables in ONION SOUP!

Pound  $\frac{1}{4}$  cup flour, dash pepper into 1 lb. round steak ( $\frac{1}{2}$ " thick); brown in 2 tbsp. shortening. (Use oven-proof skillet—or transfer to casserole for baking.) Add 1 can Campbell's Onion Soup,  $\frac{1}{2}$  soup can water, 4 medium carrots (cut in 2" pieces), 4 medium potatoes (cut in half). Cover; bake 1  $\frac{1}{4}$  hr. at 350° F. Uncover; bake 15 min. Top with 2 tbsp. chopped parsley. 4 servings.



When you cook with *Campbell's Soup*

FOR 2 SERVINGS:  $\frac{1}{2}$  lb. round steak, 1 can Campbell's French Onion soup (no water!), 2 medium carrots, 4 new potatoes. I sear the steak with not only pepper, but also a dash salt and granulated garlic powder. Also, I fry the steak in BUTTER.