



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

IOWA PORK STEAK

INGREDIENTS

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| ‡ 2 Tbsp. vegetable oil | ‡ Garlic powder |
| ‡ 2 (4.5 oz.) cans sliced mushrooms, drained | ‡ 1 (1 oz.) package dry onion soup mix |
| ‡ 4 Pork Steaks | ‡ Salt and pepper to taste |
| ‡ 2 (10.75 oz.) cans cream of mushroom soup | ‡ 1 Tbsp. Worcestershire sauce |
| ‡ Onion powder | ‡ 1 large onion, chopped |
| ‡ 1 (10.75 oz.) can water | |

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Heat oil in a large heavy skillet over medium-high heat. Brown steaks for 3 to 5 minutes on each side. While browning, season both sides with onion powder, garlic powder, salt and pepper. Transfer steaks to a 9x13 inch casserole dish, and sprinkle with chopped onion and sliced mushrooms.
3. In a small bowl, combine condensed mushroom soup, water, onion soup mix and Worcestershire sauce. Mix until smooth, and pour over steaks. Cover pan with aluminum foil.
4. Bake in preheated oven for 90 minutes.