

SMODDEN AND GRAVY

1 1/2 lb. sirloin tips	2 beef bouillon cubes
salt and pepper	3 c. flour
flour	5 t. baking powder
1 small onion, chopped	3 t. salt
4 T. shortening	1 t. baking soda
4 to 5 T. flour	2 t. sugar
5 c. water	3 eggs
2 stalks celery, chopped	2 1/2 c. milk
	3 T. shortening

Cut meat into 1" cubes. Sprinkle with salt, pepper, and flour, pressing flour into meat so it will stick well. Brown in large pot with small amount of shortening on medium-high heat. Remove meat and brown onion in drippings. Add 4 tablespoons shortening to skillet, melt, and brown flour. Add water and blend thoroughly to make very thin gravy. Add celery and bouillon; return meat to pot and cook gravy 2 hours over low heat, stirring occasionally to prevent sticking. (May be seasoned with worchestershire sauce if desired.) After gravy has cooked, sift together dry ingredients. Beat eggs into milk by hand, then mix into dry ingredients. Batter should be the consistency of thin pancake batter. In very large skillet, melt shortening, then pour in batter. Allow to brown on one side, then flip over with 2 egg turners and cut up into pieces in a chopping motion. Continue to stir and chop until smodden is in nickel-size pieces, and no longer moist. Fill each plate with smodden, pour over gravy, top with sauerkraut, and sprinkled with 2 or 3 drops of Tabasco. Serves 6 to 8.

NOTE: My great-grandfather brought this old family recipe from Austria-Hungary when he immigrated to the United States in the 1800's.