

Parmesan Steak (also Moose Parmesan)

From Nona Foster

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PARMESAN STEAK

- 4 - 6 steaks (any wild meat or beef)
- 1/4 cup grated parmesan cheese
- 2 Tbsp. water
- 1 - 14oz. can Hunts Italian Tomato Sauce
- 1/2 lb. grated mozzarellas cheese, grated
- 1 cup bread crumbs
- 2 Eggs
- 1/2 tsp. salt
- 1/4 tsp. pepper

Pound steaks as for cutlets and cut into serving size pieces.

Combine bread crumbs and parmesan cheese. Mix eggs, water salt and pepper together.

Dip steaks in egg mixture, then in crumbs mixture.

Brown in medium hot fat. (Bacon grease is good)  
Pour approximately 1/4 cup water in a 9 x 13 casserole dish or pan.

Place steaks in pan (1 layer only).

Pour Hunts Italian tomato sauce mixed with 1/2 cup of water over steaks.

Cover pan with foil and bake in 275 to 300 F. oven for 1 1/2 to 2 hours, or until steaks are fork tender.

Uncover and add mozzarella cheese. Bake until cheese melts. Sever with spaghetti

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