



Noreen's Kitchen

Pressure Cooker Swiss Steak

Ingredients

2 to 3 pounds of cube steak or round steak	1 tablespoon Worcestershire sauce
2 cups all purpose flour	1 tablespoon steak seasoning
1 tablespoon steak seasoning	1 28 ounce can diced tomatoes with juice
2 tablespoons vegetable oil	1 cup ketchup
1 onion, sliced	1 envelope of onion soup mix
1 cup celery, diced	2 envelopes of brown gravy mix (optional)
1 pound mushrooms, sliced	3 cups beef stock

Step by Step Instructions

NOTE: I am using a 10 quart Elite pressure cooker to prepare this recipe. I am using the manufacturers suggestions on how to use my equipment. If you have a different make and/or model of this pressure cooker, please consult your owner's manual for the best practices for using your piece of equipment.

Preheat the pressure cooker vessel for browning the meat. If your model does not offer this option, you will need to brown your meat in a skillet.

Combine flour and steak seasoning in a zip top bag.

Coat steak pieces in the flour and set aside on a plate.

Heat oil in the vessel.

Brown steak pieces in the hot oil on both sides. Do this in batches and do not crowd the pan or you will not get nice brown steaks.

Remove the steaks and set aside.

Add onion, celery and mushrooms to the remaining hot oil. Stir well to combine. Add the remaining ingredients and stir well.

Add browned steaks back to the mixture and stir well, being sure the meat is under the liquid.

Close the pressure cooker, being sure to check your pressure valve is closed and set your timer for the proper amount of time for this dish. I set mine on the meat setting for 20 minutes. It came out perfect and tender.

The addition of the brown gravy mix is helpful in thickening up the gravy. You can leave it out if you prefer.

Enjoy!