

Momma's Salisbury Steaks

Ingredients:

8 Minute Steaks, thawed

4 eggs

2 cans of diced tomatoes

2 cans of tomato sauce

½ cup of brown sugar

Flour

Instructions:

At our house we use pie pans, but plates work too. On one plate, crack all of the eggs and mash them up with a fork. On the other plate, sift enough flour to be able to cover the steaks completely. Roll the steaks in the eggs, and then the flour and fry on a skillet until they are cooked all the way through. When the steaks are cooked set them aside for a few minutes. Mix the tomatoes, tomato sauce and brown sugar in a large bowl. Salt and pepper can be added for flavor as well as some onions, if you like. Momma even puts some salsa in it occasionally. Once this mixture is made and stirred well. Layer the bottom of a crock pot with steaks, put some of the sauce on top of the bottom layer, then a layer of steaks, sauce and so on until your steaks are all in the crock pot. The last layer should be the sauce so that the top steaks don't dry out. Put the lid on the crock pot and turn and leave on high for about 2-2½ hours. After that turn it on low and let the meat tenderize for about 3 hours before you plan to eat it. By this time the steaks should be so tender that they're falling apart. Enjoy!