

---

---

FAMOUS POINTE MOUILLEE CLUB RECIPES

---

---

### Minced Collops

*(For four persons. Time required for cooking, 30 minutes.)*

INGREDIENTS: 1½ lb. lean beef steak  
3 onions, medium size  
Black pepper and salt to taste

PREPARATION: Run the steak through the meat chopper, also the raw onions; parboil the onions in frying pan with a little water; add the chopped meat, season to taste and simmer 20 minutes. Serve with fresh made toast, Worcester sauce or tomato catsup—and boiled potatoes, of course.



*The Club property from the bay.*