

Beef Braciolo

Beef Braciolo Recipe is an American Italian dish of parmesan and bread crumb stuffed beef roulades braised in a delicious tomato sauce.

Ingredients:

2 28- ounce cans of San Marzano Tomatoes
2- pound beef top sirloin roast
1 cup bread crumbs
1 cup grated parmesan cheese

¼ cup minced fresh parsley
4 finely minced cloves garlic
5 tablespoons olive oil
sea salt and cracked pepper to taste
1/2 cup white wine

Directions:

Add the tomatoes to a blender and blend on medium speed until smooth. Transfer to a medium-sized pot, season with salt and pepper, and cook on low heat.

Next, slice the sirloin roast into 12 thin fillets and pound each of them out on a cutting board in between plastic wrap or a plastic bag until it is about ¼ thick. Season with salt and pepper. Set aside.

In a medium-sized bowl, mix together bread crumbs, cheese, parsley, garlic, 3 tablespoons olive oil, and salt and pepper until combined.

Add a small amount of the breadcrumb mixture to the center of 1 pounded beef fillet and spread it out across the beef fillet, pressing it down into the beef. Roll up the beef to make a roulade.

Repeat until the beef and stuffing have all been used, and truss each beef roulade with butcher's twine or a toothpick.

Next, add 2 tablespoons olive oil to a large pan over medium-high heat and sear the beef until golden brown, about 2 to 3 minutes per side.

Add in white wine and cook for 2-3 minutes.

Pour the tomato sauce, add a lid to the pan, and cook over low heat for 1 hour.

Remove the butcher's twine, slice, and serve.



Photo: Jennifer Causey / Food Styling by Chelsea Zimmer / Prop Styling by Claire Spollen

