

Beef Braciola

I like to make Beef Braciola while my Sunday Sauce simmers, timing it so they meet in the sauce for the final 45 minutes—just enough time for the flavors to merge beautifully.

Serves 4

Sauce

1 quart Joey's Mother's Sunday Sauce (page 85)

Braciola

1 pound top round beef, cut into 8 slices, each 1/8-inch thick
Salt and black pepper
1/2 pound Joey's Meatball Mix (page 125)
8 slices provolone cheese, domestic preferred for its melting quality
1/2 cup grated Romano cheese
4 eggs, hard-boiled
1/2 cup chopped fresh parsley

Preheat oven to 350 degrees F.

For each serving arrange 2 slices of beef edge-to-edge on a clean, dry cutting board. Using a mallet, gently pound the beef into one rectangle, with a short side closest to you. Season with salt and pepper. Spread a thin layer of meatball mixture over the rectangle, keeping 1 inch clear at edges. Cover with 2 slices of provolone and sprinkle lightly with Romano. Chop the eggs and spread over each rectangle. Sprinkle with the parsley.

Starting at the shorter, lower end of the rectangle, fold the uncovered border inward over the filling. Then roll the beef into a cylinder, applying pressure to help everything compress and adhere. As you roll the beef, turn the uncoated borders in to seal the edges.

To keep the rolls intact while cooking, wrap securely in foil: Place a 10 x 12-inch sheet of aluminum foil diagonally on work surface. Position a beef cylinder above the lower point of the foil and roll forward, tucking excess foil inward. Arrange the sealed cylinders in a 10 x 12-inch baking dish and pour 1/2 cup water into bottom of dish. Bake for 45 minutes—the internal temperature of the braciola should be 165 degrees F. Remove from oven and cool to room temperature. Do not remove foil until the rolls are completely cool and firm.

Carefully add the braciola to simmering Sunday Sauce and cook for 30 to 45 minutes. To keep the braciola intact, be gentle when stirring the sauce.

Serve braciola either whole or sliced over your favorite pasta. Ladle some extra Sunday sauce over the Braciola and pasta, garnish with parsley.

