



1 QUICK RECIPE:

Classic Beef Braciolo

- 1 (2 LB) Flank Steak
- 1/4 Cup Balsamic Vinegar
- 1/2 Cup Grated Parmesan
- 5 TB Chopped Basil, divided
- 4 Anchovies, Chopped
- 4 Cloves Garlic, Grated
- 4 - 6 Thin Slices of Prosciutto
- Sea Salt and Freshly Ground Pepper
- 2 TB Olive Oil
- 3 Large Carrots in 2" Chunks
- 4 Red Onions, Cut in Quarters
- 2 Cloves Garlic, Smashed
- 1 Bay Leaf
- 2 Cups Chianti Classic
- 1 Can (15 OZ) Crushed Fire Roasted Tomatoes
- 3 TB Chopped Parsley and Basil

Step One Preheat the oven to 375F. Butterfly the steak by placing it in front of you - grain running towards you. Cut it in half horizontally. Open it out like book. Place a piece of plastic wrap on top of it, and pound flat with a mallet or cast iron pan. Brush the balsamic over the surface of the meat liberally.

Step Two Sprinkle the Parmesan

over the meat, and add 3 TB of the basil. Lay the Prosciutto over the top. Sprinkle with salt and pepper. Roll up the meat and tie.

Step Three In a Dutch oven or heavy covered pot, warm the oil over medium high heat. Sear the seared steak on all sides. Add the carrots, onions, garlic, bay leaf, wine and tomatoes. Cover and place in the oven for about 2 1/2 hours or until tender. (If the pot gets dry, add some water.)

Step Four Remove the meat from the pot, place seam side down on a cutting board and snip the strings. Let rest for 10 minutes. Remove the garlic, bay leaf and veggies and discard. Reheat the juices, cut the steak in slices. Serve with pot juices and garnish with parsley and basil.

2 KITCHEN SCOOP

Serve it up with Fontina Polenta and roasted green beans like the photo above. Cook Polenta like the box directions. While the Polenta is still warm, add 1 - 2 Cups shredded Fontina cheese and stir to melt. Taste



to see if you need salt and pepper. Roast green beans that have been tossed in a little olive and seasoned with salt and pepper in the oven at 400F until becoming slightly browned on the edges.

3 CLEVER

Braciolo (pronounced bra-CHEEOH-leh in Italian, or bra-ZHOLE in casual Italian-American) is a classic Italian and Italian-American dish made of thinly sliced meat that is stuffed, rolled into a bundle, tied, and slowly braised in tomato sauce.

4 CHEERS!

**Antinori Peppoli
Chianti Classico**

About \$20

Sangiovese + Beef Braciolo = a perfect Italian match 🍷 Sangiovese is the signature red of Romagna, (the region I am in next week!), and its bright acidity and savory character are just what you want with rich beef braciolo and its tomato sauce. The wine's juicy red-fruit flavors balance the hearty beef without overpowering it.