

Braciole di Manzo



INGREDIENTS

- 12 Small Thin Slices of Sirloin Steak
- 2 Cloves Garlic Finely Minced
- 2 Tablespoons Fresh Rosemary
- 6 Thin Slices Of Prosciutto Cut In Half
- 1/4 Cup Grated Parmesan Cheese
- 1/3 Cup Olive Oil
- 1 Cup Dry Red Wine
- 1 Carrot Finely Chopped
- 1/2 Onion Finely Chopped
- 1 Celery Stalk Finely Chopped
- 2 Cups Chopped Canned Tomatoes
- Salt & Pepper
- 1/4 Cup Chopped Fresh Parsley

Preparation

Pound each piece of the beef into thin slices. Spread a little bit of the minced garlic, chopped rosemary and grated cheese over each slice. Cover this with a slice of prosciutto, and roll up into a small bundle, securing each with toothpicks. Heat the oil in a large skillet and brown all of the bundles well on all sides, about 3-4 minutes. Transfer to a separate dish, and add the onion, carrots, and celery to the frying pan. Cook until the vegetables are tender. Add the wine, and cook up until it is reduced by half, scraping up the browned bits from the bottom of the skillet. Add the tomatoes, and season with salt and pepper. Cook over medium heat, until the sauce has begun to thicken, about 5 minutes. Remove the toothpicks from the bundles, and return them to the frying pan. Add the fresh parsley, and cook until heated through, about 3-4 minutes. Serve hot with a side dish of your choice.