

BEEF BRACIOLE WITH RED SAUCE AND GREMOLATA

PAIRED WITH 2016 SANGIOVESE GROSSO | YIELDS 8 SERVINGS

INGREDIENTS

BEEF BRACIOLE

2 pounds Sirloin or other lean beef, sliced thinly into sheets
8 ounces Fresh Mozzarella Cheese, cut in thin strips
¼ cup Pecorino Romano Cheese
¾ cup Golden Raisins
¾ cup Pine Nuts
½ cup Italian Parsley, chopped
½ cup Bread Crumbs
6 ounces Prosciutto, thinly sliced
Butcher's Twine
2 Tablespoons Olive Oil

RED SAUCE

1½ cups Yellow Onion, small dice
¼ cup Olive Oil
½ teaspoon Kosher Salt
5 cloves Garlic, minced
1 tablespoon Fresh Rosemary, chopped
½ teaspoon Dried Basil
½ teaspoon Dried Oregano
1 cup Dry Red Wine
28 ounce Diced Tomatoes, canned
6 ounce Tomato Paste, canned

GREMOLATA

2 Lemons, zested
4 cloves Garlic, finely minced
¼ cup Italian Parsley, minced

BRACIOLE BEEF ROLLS METHOD:

1. Slice the beef into very thin slices against the grain. With a meat hammer, pound out the slices of beef as thin as possible.
2. Mix the mozzarella in a bowl with the romano cheese, raisins, pine nuts, parsley, and breadcrumbs.
3. Season each piece of beef with salt and pepper. Add a few tablespoons of the cheese mixture to the middle of each flattened sheet of beef. Top with a thin sheet of prosciutto.
4. Roll up the sheet of beef and tie the roll securely with butcher's twine.
5. Heat 2 tablespoons of olive oil in a large skillet and brown the braciole on all sides until nicely caramelized.

RED GRAVY METHOD:

1. Peel and dice the onion and saute in the olive oil and salt in a heavy bottomed stock pot until the onion is translucent (about 12 minutes).
2. Add the garlic and herbs, saute until garlic is cooked and fragrant, but not burned.
3. Deglaze by adding the red wine. Cook until the wine is reduced in volume by half.
4. Add the tomatoes and tomato paste. Bring to a simmer.
5. Add the browned braciole and allow the sauce to simmer on very low heat for an hour to an hour and a half.
6. Be sure to stir the sauce frequently so it doesn't burn on the bottom. If the sauce becomes too thick, thin it by adding a bit of water.

GREMOLATA METHOD:

1. Combine the ingredients. Sprinkle gremolata on top of dish before serving for a bright citrusy note.