

My Mama's Braciolo

(adapted from a Rachael Ray recipe)
(10-11 servings)

Ingredients:

11 slices of Beef Braciolo (beef very thinly sliced)
Coarse Salt and black Pepper
11 slices Prosciutto di Parma
4 cups plain Bread Crumbs – eyeball it
1 cup Milk – eyeball it
1½ cup grated Parmesan – 6 handfuls
2 small Onions, finely chopped
1 cup Italian Parsley leaves – 4 handfuls – chopped
2 cups chopped Arugula
Plain round Toothpicks
4 tbsp of EVO oil
4 cloves Garlic, skin removed and cracked
4 tbsp Butter
30 Crimini Mushrooms, finely chopped
5 tbsp Flour
2½ cups dry white Wine
2½ cups Beef broth
2½ tbsp Tomato paste



Method:

Season meat well with salt and pepper.
Top each slice of meat with a slice of prosciutto.
In a medium bowl, moisten bread crumbs with milk.
Add grated cheese, onion, parsley, arugula, salt and pepper to the crumbs and combine well.
Spread a thin layer of stuffing down the center of each beef slice and roll tightly.
Fasten rolled meat with plain toothpicks.
Heat a large nonstick skillet over medium high heat.
Add oil to a hot pan along with garlic.
Set meat into pan and brown on all sides – 6 minutes.
Remove the meat from the pan. Add butter to the pan.
Add mushrooms to the melted butter.
Saute mushrooms 5 minutes.
Add flour to the pan and cook 2 minutes.
Whisk wine into the flour and mushrooms and scrape up pan drippings.
Reduce wine 1 minute, then whisk in beef broth and tomato paste.
Set meat back in the sauce and reduce heat to medium low.
Partly cover pan with a cover left ajar an inch.
Simmer meat in sauce 10-15 minutes.
Transfer beef rolls to a platter, removing toothpicks.
Pour pan gravy over the beef rolls and serve.