

Braciolo

Lennie Jo Barnes

The first time I had this was at my Great Aunt Ella's house. She made these little rolled steaks into the size of large sausages. Then I had them at a friend's house and thought I would try my own version.

1 lb. round steak pounded thin or flank steak

A few Slices' of each... mortadella, **Capicola**, and **Soppresata (Italian deli meats)**.

Slice mozzarella or provolone cheese.

Sometimes I will add a few hard boiled eggs...Or large green olives (Optional)

Layer slices on top of seasoned steak (salt, pepper, basil, garlic powder). Roll over large green olives or hard boiled eggs, or simply roll without the other. Tie with butcher string and brown all sides.

Drop in pot of ragout and allow simmering at least 4-6 hours. Slice to serve with pasta.