

Braciole

Ingredients

- 1 lb Top Round Beef (thinly sliced, 6 pieces)
- 6 clv Garlic (4 sliced, 2 minced)
- 1/4 c Parsley (chopped)
- 2 T Basil (chopped)
- 1/2 c Parmesan (shredded)
- 2 T Seasoned Bread Crumbs
- 6 Prosciutto (sliced)
- 3 T Currants
- 2 T Olive Oil
- 1 c Red Wine
- 1 c Beef Broth
- 1 1/2 t Italian Seasoning
- 15 oz Crushed Tomatoes
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. Place the slices of meat on a sheet of plastic wrap, then top with a second sheet. Pound the meat thin using a mallet or a rolling pin.
2. Prepare the filling by combining the minced garlic, parsley, basil, parmesan, bread crumbs, and dash of salt and pepper, mixing well.
3. Place a slice of prosciutto on each thinly pounded slice of beef. Cover the prosciutto evenly with the filling mixture. Then roll each piece up, securing with toothpicks.
4. Heat oil in a large skillet. Once the oil is hot, add the braciole and brown them evenly on all sides. Be careful not to disturb or spill the filling when you turn them.
5. Carefully remove the browned braciole and place them in a slow cooker insert. Add the sliced

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garlic, red wine, beef broth, crushed tomatoes, and Italian seasoning, then mix well.

6. Cook on high for 5 hours, turning the bracirole occasionally.