

BRACIOLE alla MARINARA [rolled stuffed meat with tomato sauce] (for 4)

SOURCE: SAVEUR 4/02 Chef Sal Mazilli from The Old Canteen in Providence RI)

INGREDIENTS:

SAUCE:

2 14 oz cans crushed tomatoes 2 cloves garlic/peeled/finely chopped
3 TBS extra virgin olive oil Salt + freshly ground black pepper

MEAT:

6 sprigs fresh basil 1 tsp garlic powder
4 8oz pieces veal or beef top round, pounded 10 1/4" thickness
Salt + freshly ground black pepper
4 TBS toasted pine nuts, finely chopped
2 hard-cooked eggs, peeled/finely chopped 2 TBS raisins
4 cloves garlic, peeled/finely chopped 1/4 C vegetable oil
4 TBS freshly grated Parmigiano-Reggiano cheese
Leaves from 2 sprigs parsley, chopped

DIRECTIONS:

SAUCE: In large saucepan simmer tomatoes, garlic, oil & 1 C water over medium heat, stirring occasionally, till thickened slightly (about 15 minutes) - season to taste with salt & pepper - set aside.

MEAT: Chop basil leaves from 2 sprigs - set aside. Put 1 piece of meat at a time on clean surface with a narrow end facing you. Season to taste with some granulated garlic, salt & pepper. Scatter 1/4 of pine nuts, eggs, raisins, chopped garlic, chopped basil & cheese along meat edge nearest you (leaving about 1/2" border on either side). Fold long sides of meat over filling by about 1/2" on either side - roll up snug & secure with twine. Repeat 3 times.

Heat oil in medium heavy-bottomed pot with tight-fitting lid over medium heat. Add braciole (the roll-ups) & brown all over (about 5 minutes) - add reserved sauce, scraping browned bits stuck to bottom of pot with wooden spoon. Season to taste with salt & pepper - bring to simmer. Cover pot, reduce heat to medium low and gently simmer, turning braciole occasionally till very tender (about 1 1/2 hours for veal or 3 hours for beef).

Transfer braciole to cutting board - cut off & discard twine. Slice braciole crosswise & transfer to 4 warm plates. Spoon sauce on/around braciole & garnish with parsley & remaining 4 sprigs basil. Serve.