

Venison Braciolo 3

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1 lb boneless Venison round, cut into 4 thin slices approximately 1/3 inch thick

4 slices of prosciutto

1 tablespoon pignoli (pine nuts)

2 tablespoons grated pecorino romano cheese

2 garlic cloves, chopped

2 tablespoons parsley, chopped

1/4 cup olive oil

2 28oz cans imported Italian tomatoes

1 6 oz. can tomato puree

2 bay leaves

3 fresh basil leaves, torn into small pieces

1 medium yellow onion, chopped fine

2 carrots, peeled and chopped fine

2 celery stalks, chopped chopped fine

1 cup dry red wine

flour spread on a plate for dredging

salt & pepper to taste

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- 1. Place each slice of beef between 2 sheets of plastic wrap and pound with a meat pounder until 1/4 inch thick.**
- 2. Sprinkle with salt & pepper. Lay a slice of prosciutto on each one and sprinkle evenly with with the pignoli nuts, pecorino romano cheese, garlic and parsley.**
- 3. Roll up the slices, tucking in the ends and tie with kitchen string.**
- 4. Heat 2 T. of the olive oil in a large frying pan over med-high heat.**
- 5. Dredge the braciolo in flour shaking off any excess, then place in the pan. Cook until browned on all sides, about 15 minutes.**
- 6. Heat the other 2 T.of olive oil in a large saucepan over medium heat. Add the onion, carrots, and celery. Cook, stirring until tender but not browned, about 10 minutes. Add braciolo, bay leaves, and salt & pepper.**
- 7. Add red wine and cook until most of liquid evaporates, about 2 min. Crush the tomatoes, with their juices into the saucepan. Fill one of the tomato cans 1/2 way with water and add to saucepan. Add tomatoe puree, turn heat to low and cook at a simmer until beef is tender 1.5 - 2 hours.**
- 8. Sprinkle the basil over the rolls, and cook for 2 minutes longer. Transfer to serving plates, spoon the sauce over the top and serve at once.**