

According to Serious Eats, this is their most-viewed Italian recipe of all time.



Italian-American Beef Bracirole

Ingredients

For the Bracirole:

- 1/2 cup panko breadcrumbs (about 1 1/4 ounces; 40g)
- 1/4 cup grated Parmigiano-Reggiano cheese (2 ounces; 55g)
- 1 loosely packed cup flat-leaf parsley leaves and tender stems (1/2 ounce; 15g), finely chopped
- 1/4 cup (20g) pine nuts, lightly toasted and roughly chopped
- 2 tablespoons (30ml) extra-virgin olive oil
- 1 medium garlic clove (5g), minced
- 3/4 teaspoon freshly ground black pepper, divided
- 1/4 teaspoon red pepper flakes
- 1 1/2 pound (675g) top round beef roast, or 6 store-bought pre-sliced thin (1/4- to 1/8-inch-thick) top round steaks (about 1 1/2 pounds; 675g) (see notes)
- 3/4 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume
- 6 large, thin slices prosciutto (about 4 ounces; 115g)

For the Sauce:

- 2 tablespoons (30ml) extra-virgin olive oil
- 1 small yellow onion, diced (4 ounces; 115g)
- 1/2 teaspoon Diamond Crystal kosher salt, plus more for seasoning; for table salt, use half as much by volume
- 3 medium garlic cloves (15g), minced
- 1/2 cup (120ml) dry white wine
- One 28-ounce (794g) can whole peeled tomatoes, crushed by hand into 1/2-inch chunks
- 1 1/2 cups (240g) water

Directions

1. Arrange oven rack in middle position and preheat oven to 350°F (175°C).
2. **For the Bracirole:** In a medium bowl, add breadcrumbs, Parmigiano-Reggiano, parsley, pine nuts, olive oil, garlic, 1/4 teaspoon black pepper, and red pepper flakes and stir until well combined. Set aside.
3. If using a top round roast, slice roast into six 1/2 -inch slices. If using pre-sliced beef, skip to Step 5.
4. Lay steak slices 3 inches apart on a cutting board and cover with plastic wrap. Using meat pounder, flatten slices into rough rectangles measuring no more than 1/4 inch thick.
5. Sprinkle both sides of steaks with salt and remaining 1/2 teaspoon black pepper. Spread the reserved breadcrumb mixture evenly over steaks, then place 1 slice of prosciutto over each breadcrumb-topped steak, folding prosciutto to fit and pressing firmly into steak. Being careful to keep filling in place and starting from a short end of each steak, roll each steak to form a small bundle. Tie each bundle with 2 pieces of kitchen twine to secure.
6. **For the Sauce:** In a large sauté pan, heat oil over medium-high heat until shimmering. Add bracirole bundles and brown on all sides, 6 to 8 minutes total. Transfer browned bracirole to a clean plate; set aside.
7. Add onion and salt to the now-empty pan and cook over medium-high heat, stirring occasionally, until translucent, about 6 minutes. Add garlic and cook, stirring constantly, until just fragrant, about 1 minute. Stir in wine, scraping up any browned bits from the bottom of the pan, and cook until mixture reduces by half, about 5 minutes. Stir in tomatoes and water. Nestle the browned bracirole bundles into the sauce and bring the sauce to a simmer.

8. Cover the pan with an oven-safe lid or aluminum foil. Place the pan on a rimmed baking sheet and transfer to the oven. Cook, covered, flipping braciolo halfway through, for 90 minutes. Carefully remove the lid, flip the braciolo again, and continue to cook until the meat is fully tender and sauce thickened to gravy-like consistency, 15 to 45 minutes longer.
9. Season sauce with salt to taste. Use scissors to cut off twine around each bundle. Transfer braciolo to a large serving platter or individual plates and spoon sauce overtop. Serve.

Notes

I strongly encourage you ask your butcher to slice the beef for you, or use thin pre-sliced top round steaks, sometimes sold as “braciolo steaks,” can be found in some supermarkets, Italian grocers, or butchers. If cutting steaks from a top round roast yourself, look for a longer, oval shaped roast to create longer thin steaks for wrapping.

Make-Ahead and Storage

Cooked braciolo with sauce can be refrigerated in an airtight container for up to 5 days or frozen for up to 3 months.

