



***We sell freshly
frozen
bracciolini
in our stores...***

***What could be
easier!!***

Bracciolini in Sauce

**4 meat cutlets (pork or beef)
3 cloves minced garlic
1 jar strained tomatoes**

1/4 cup olive oil

**1-28 ounce can chopped tomatoes
4 thin slices of prosciutto**

**1 tablespoon minced garlic
4 ounces imported grated
romano cheese**

**1 medium onion, chopped
2 tablespoons italian parsley, chopped
salt & pepper to taste**

fresh basil, torn into small pieces



TO MAKE BRACCIOLINI...

Lay cutlets open on table. Rub in garlic, parsley and romano cheese. Place a slice of prosciutto on top and roll (like a jellyroll) secure with string or toothpick. Set aside...

TO MAKE SAUCE...

In large saucepan over medium high heat add olive oil. Brown bracciolini until nicely brown on all sides. Add onions and garlic and cook for another 2-3 minutes, stirring gently. Add tomatoes, salt and pepper. Add torn basil and stir all together. When the sauce comes to a boil, reduce heat to a simmer. Allow to simmer for about 2 hours, stirring occasionally so bracciolini does not stick.

Prepare your favorite pasta according to package directions. Drain and cover with sauce. Sprinkle with romano cheese and serve.