

Patty's Bracciole

1 meat bracciole
salt and pepper
chopped fresh Italian parsley
1 clove garlic chopped
parmigiano cheese
string to tie
olive oil

Spread bracciole meat flat. Pound a bit to flatten.

Sprinkle chopped parsley, garlic, a bit of parmigiano cheese, olive oil, salt and pepper.

Roll up and tie with string.

Heat olive oil in a pan on medium heat. Put in bracciole roll and fry, turning on all sides until cooked through.

Put bracciole in tomato sauce while cooking. Remove when sauce is done.

Cut string and throw away.

Slice up bracciole and enjoy with pasta and a salad.

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