

Keith Stroup Radio Spot #2 Tailgate Recipe



Stevie Mac's Sports Attack Show

Braciola

Our version of braciola is a thinly pounded piece of flank steak wrapped around spiced Italian sausage, Fontina cheese and seasonings.

- 1 lb. Flank steak
- 1 tablespoon olive oil
- 1 teaspoon coarse ground black pepper
- 1 tablespoon Italian seasoning
- 2 tablespoons chopped onion
- 1/2 teaspoon crushed red pepper
- 1 clove fresh garlic- minced
- 4 slices of Fontina cheese
- 2 links hot Italian sausage
- 2 to 3 cups Marinara sauce

1. With the flat side of a meat cleaver or mallet, flatten the steak to 1/4inch thick. The meat should be rectangular.
2. In a small bowl, mix together the oil, black pepper, Italian seasoning, onion, red pepper and garlic. Sprinkle the mixture evenly over the meat.
3. Lay the sausage end to end across the narrower end of the steak. Place the cheese slices on top and roll it up jelly roll fashion. As you get toward the end, tuck the sides in.
4. With butchers twine, tie the roll tightly at 2-inch intervals. This can be prepared 1 or 2 days in advance.
5. Fire up your b.b.q. (preferably wood fired) grill is ready when the fire has burned down and the charcoal has turned grey.
6. Place meat on the hottest part of the grill to brown the meat on all sides. Move to the coolest part of the grill. Put cover on grill to cook slowly. Drizzle with a little beer every few minutes and cook to an internal temperature of 165.
7. To serve, cut into 1/2 inch slices across the sausage. Spoon the warm sauce over the slices