

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



*Tonight's Special is...*

## Beef Bracciole

Seared flank steak rolled around a filling of cheese and bread crumbs, served with penne pasta. Beef Flank Steak has great natural flavor and is easy to handle. In summer it is great for the grill but in the cold season it braises very well. Bracciole has many variations derived from different regions. This is a classic recipe and plates well in all styles of restaurant. With your unique sauce your version will undoubtedly please your customers.

### Menu Applications

	Item #	Cost
6lbs. Beef Flank Steak, 3/4-inch thick	#1383	\$4.99/lb.
12oz Parmesan cheese, grated	#2944	\$0.23
5oz Bread crumbs, fresh	#28046	\$0.06
12 Eggs, beaten	#2000	\$0.06
1/2 cup Italian parsley, chopped	#2282	\$0.04
2Tbs. Dried Oregano	#33540	\$0.11
2 tsp. Pepper	#34278	\$0.07
1/3 cup Olive oil	#32973	\$0.45
3# Penne Pasta, cooked and drained	#26766	\$0.44
1gal. Tomato sauce, your specialty		

### Tonight's Savings

Portion Cost: **\$2.71**  
 Suggested Sell: **\$12.99**  
 Food Cost: **20%**  
 Profit Dollars: **\$10.28**



1. Combine Parmesan cheese, bread crumbs, eggs, parsley, oregano and black pepper; reserve.
2. Butterfly beef; pound to 1/4 inch thick. Cut into 24 pieces, each about 3 x 4 inches.
3. To assemble beef rolls: Press 1 ounce cheese/bread crumb mixture onto each piece of beef. Roll up in direction of grain; tie to secure with cotton twine.
4. Heat oil in braising pan over medium-high heat; add beef rolls. Sear 10 to 15 minutes until browned on all sides.
5. Add tomato sauce; bring to a boil, cover and simmer 45 minutes. Remove cover and simmer 30 to 45 minutes longer or until beef is fork-tender; keep hot.
6. For each serving: Cut 1 beef roll into 1/4-inch slices. Plate beef; accompany with 4 ounces hot cooked pasta topped with 1/2 cup tomato sauce