

Poljole

10/11/12 (Tisheri)

Take thinly sliced steak and cover with the following mixture

- Bread Crumby
- Grated mozzarella cheese
- Garlic
- Parsley
- Olive oil

Roll up and secure with a tooth pick and place in aluminum pan.

Add a mixture of beef broth and red wine half way up side of meat.

Cover each roll with the following mixture

- Crushed or diced tomatoes
- Wine
- Basil
- Garlic

Cover and roast in a 400 degree oven for about 3 hours

Served with green beans

For a special dinner a fish course and a salad would be appropriate.