



WEEKDAYS 1et/12 pt/c



Mario Batali's Beef Braciolo With Potato Salad

skill level
easy

time
30-60min

servings
6

cost
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Contributed by: Mario Batali

Fall is here so curl up with a bowl of the delicious beef dish.

ingredients

3 pounds small red potatoes cut in half
2 celery stalks finely chopped
2 teaspoons caper (the best come from Pantellaria)
¼ cup extra-virgin olive oil
1 teaspoon Dijon mustard
½ teaspoon freshly ground black pepper

Salt and pepper
4 scallions
6 wooden skewers
1 orange

1 medium red onion thinly sliced
1 tablespoon fennel seeds
2 teaspoons caraway seeds
salt and pepper to taste
¼ cup red wine vinegar
1 teaspoon salt
2 pounds eye of round sliced into thin scallops (About 4 x 6 inches)
12 fresh sage leaves
¼ cup grated pecorino Romano
Extra-virgin olive oil for brushing

kitchenware

steps

ingredients per step

instructions

1

3 pounds small red potatoes cut in half

For the potato salad: In a large saucepan, cover potatoes with cold water by an inch. Bring to a boil over medium-high heat. Reduce the heat to low and simmer until the potatoes are just cooked through, about 16 minutes. (They'll continue cooking a bit after you remove them from the pot.) Drain well in a colander and let cool, gently turning the potatoes with a rubber spatula to allow the bottom ones to cool as well.

2

1 medium red onion thinly sliced
2 celery stalks finely chopped
1 tablespoon fennel seeds
2 teaspoons caper (the best come from Pantellaria)
2 teaspoons caraway seeds
4 scallions sliced
salt and pepper to taste

Add the onion, celery, parsley, scallions, basil, caraway seeds, and salt and pepper to taste.

3

¼ cup extra-virgin olive oil
¼ cup red wine vinegar
1 teaspoon Dijon mustard
1 teaspoon salt
½ teaspoon freshly ground black pepper

NOTE: For potato salad use one part vinegar for every two parts oil. In a small bowl, whisk together the olive oil, vinegar, mustard, and the salt and pepper. Pour the dressing over the potato mixture and gently toss. **NOTE: Always dress potatoes when they are warm and don't put the salad in the fridge. It will make the potatoes mealy.**

4

For the Beef Braciolo: Preheat the grill or broiler.

5	2 pounds eye of round sliced into thin scallops (About 4 x 6 inches)	If needed pound the meat.
6	Salt and pepper 2 teaspoons capers zest of one orange 12 fresh sage leaves ¼ cup grated pecorino Romano 6 wooden skewers Extra-virgin olive oil for brushing	Lay the beef out on a work surface. Season each slice with salt and pepper and then place 2 sage leaves and a sprinkling of grated cheese on top of each slice. Roll up, starting from a short side and close with toothpicks. Brush the meat with olive oil and season with salt and pepper. NOTE: Mario oiled the pan not the meat.
7	Juice of one orange	Grill or broil, turning once, until the beef is cooked medium-rare, about 3 minutes per side. when done, squeeze the juice of the orange on it and serve with potato salad.