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**Italian Spiedini**

**Ingredients**: 1 pound thin cut beef, eye of round. Have butcher cut very thin slices since you will be rolling them. 1 cup plain bread crumbs, 1 cup pecorino Romano cheese, 1/4 cup pinole nuts, 1/4 cup currents, 1/4 cup parsley, finely chopped, bay leaves, salt and pepper, 2 large onions, extra virgin olive oil, ¼ cup stewed tomatoes, skewers.

**Directions:** Soften the currants in lukewarm water for a few minutes. In a frying pan sauté one of the minced onions in olive oil. Once the onion is a little golden add the bread crumbs into the pan. Stir. Add in the stewed tomatoes. Mix till bread crumb mixture is combined with the tomatoes and heated through. Remove pan from stove and let it cool.

In a bowl mix the cooled bread crumbs, pinoli, currants, parsley, salt and pepper (to taste.) Add the Pecorino Romano cheese and mix well. Cut the other onion into quarters and set aside.

Now make your assembly line: bay leaves, quartered onion, small plate of olive oil, fresh bread crumbs w/salt and pepper to taste, skewers.

Take 1 slice of beef and apply the cooled bread crumb mixture from the pan. You will place the mixture onto the meat and roll it forward, it will resemble a "pig in a blanket." The amount of bread crumbs will be thin so that you can roll the meat easily.

Once rolled, roll in the plate of olive oil, roll in the fresh bread crumbs, set aside, and repeat until all the meat is rolled. Next take a skewer, apply 1 bay leaf, followed by a Spiedino, then place 1 quartered piece of onion. Repeat sequence until all the Spiedini are on the skewers.

You have two options of cooking Spiedini, grilling or broiling. If you grill you will grill your Spiedini until the eat is cooked through just like any other meat. If you broil the Spiedini, set your broil temperature on Low so that your Spiedini cook evenly and slowly. Broil to your taste. Once you have completed cooking your Spiedini you can serve them directly on the skewers over a bed of fresh Arugula and shavings of Pecorino Romano cheese.