



## Italian Spiedini on Cast Iron Grill



**Ingredients: Amogio Sauce:** 3 T olive oil, 10 finely minced garlic cloves, 2 28 ounce can whole peeled San Marzano tomatoes blended until smooth, juice of 1 lemon, ½ juiced lemon, 2 T chopped fresh oregano, sea salt and fresh cracked pepper to taste. **Spiedini:** 1 ½ pounds (sliced by the butcher) eye of the round beef, 1.2 cup extra virgin olive oil (more may be needed for cooking), 1.2 cups breadcrumbs, 1.2 cup parmesan cheese, 20 dry bay leaves, 1 peeled yellow onion slice into 1 inch squares, 1 seeded red and 1 seeded green bell pepper slice into 1 inch pieces, 1 ½ pound mild Italian sausage, sliced for skewer, sea salt and cracked pepper to taste **Instructions: Sauce: Add the olive oil and garlic to a medium-size saucepot over low heat and cook for 2 to 3 minutes, add in the crushed tomatoes, lemon juice, and ½ lemon and cook over low heat for 20-30 minutes. Finish with oregano, salt, and pepper.**

**Spiedini:** Add the olive oil to a bowl and set aside. In a separate bowl mix together the breadcrumbs, parmesan cheese, salt, and pepper until combined. Taking 1 slice of beef at a time, completely coat it in the olive oil, and then dredge it in the breadcrumbs until coated. Roll the beef up and set it aside on a cookie sheet tray. Slice it in half if it's too big.

**Skewer:** Add on some of the breaded beef followed up with a ½ bay leaf, onion, peppers, and loose Italian sausage and repeat until the 12" skewer is full, and then repeat until all of the other skewers are full and all of the ingredients have been used. Set them on a cookie sheet tray.

Add a small amount of olive oil to a flat top griddle or a large cast-iron skillet over medium heat and sear the skewers, in batches if need be, for 2-4 minutes per side or until browned and cooked throughout. Serve the spiedini alongside the amogio sauce and garnish with optional chopped fresh parsley.