

Falda - (Serves 4)

Ingredients

- 2 lbs Beef Flank Meat
- 1 lbs Pork Sausage Meat
- 1 Cup White Breadcrumbs
- 1 Cup Chopped Parsley
- 1 Cup Grated Cheese (ricotta or even Parmesan)
- 2 Hard Boiled Eggs (Roughly chopped)
- 1 White Onion (Mince half and roughly chop half)
- 2 Cloves Garlic (Minced)
- 1 12-oz Can Chopped Tomatoes
- 2 Cups Beef Stock
- 1 Cup Wine (Optional)
- 1 Stick Celery Large Dice)
- 2 Carrots (Roughly Chopped)
- Salt & Pepper
- Extra Virgin Olive Oil

Instructions

- Place a slit in the beef flank to create a pocket.
- Combine the sausage meat, cheese, parsley, breadcrumbs, eggs, minced onion, and half the garlic in a bowl to form a paste.
- Fill the cavity of the beef with this paste.
- Tie the meat with butcher twine to secure the paste.
- Rub olive oil all over the meat and season with salt and pepper.
- Heat a large frying pan and sear the meat on all sides until it takes on a golden brown color.
- Take a large Dutch oven big enough to hold the meat.
- In the pan in which you seared the meat, add the remaining onions and saute for two minutes.
- Add the remaining garlic and saute for one minute.

- Add the carrots and celery, season with salt and pepper, and saute for two minutes.
- Add the tomatoes, stock and wine. Simmer for 5 minutes.
- Pour the tomato mixture over the meat in the Dutch oven.
- Cover with a lid and cook in a 300 degrees Fahrenheit oven for 3 hours.
- When ready to serve, check for seasoning and add salt as needed.
- Slice and serve with the simmered vegetables and sauce.