



Salsa Giolla®

(Yellow Sauce)

Serves: Up to 10 People

Time: 4-6 Hours

Prep: 10 Minutes

Ingredienti:

1-2 lbs. Roast Beef (original recipe) Turkey Leg, Beef brisket, London Broil, etc.

3 medium onions cut in fourths

3 medium- large peeled carrots cut in fourths

3 stalks celery de-strung cut in fourths

2 tsp. salt

2 cubes unsalted butter—Original recipe calls for 6 cubes butter no EVOO. (Perfect ©BuonaKeto option)

1 cup extra virgin olive oil

3 long sprigs of fresh rosemary

Parmigiano reggiano or pecorino romano for garnish.

Istruzioni:

1. In a 6-8qt. non-stick pan Sear each side of the meat. Then place onions, carrots, celery. Pour olive oil.
2. Sprinkle with salt.

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3. Place sprigs of Rosemary on top then 1 cube butter. Place lid on top.
4. On medium-low heat simmer for approx 4 hours. Vegetables will become very soft.
5. *Try not to stir it as not to disturb the rosemary.
6. When the meat is very tender (falling off of the bone or appears to fall apart) the sauce is ready.
7. The last 30-45 minutes place lid offset to allow the liquid to reduce at least a ½ inch.
8. Remove the rosemary.
9. Take out the meat and set aside. (Reserve for second course)
10. Blend the vegetables and all of the juice add last cube of butter while blending.

This is your **Salsa Gialla**

Serve over penne with grated parmigiano reggiano or pecorino romano for garnish.

Reserve some sauce to garnish the meat.

As a second course bring out the meat and serve it with the sauce over it with bread to accompany it.

**This sauce can be frozen for future use.

***CROCK POT: You can use a crock pot: Put on high, medium or low....follow instructions...you must brown meat in a different pan, then put it in the crock pot. Then after the time is up on the crock pot, turn it on high and turn the lid to the side so that it can let the liquid reduce. This is very important. If it doesn't continue to boil you will need to remove the sauce and put it into a pot and let it simmer there until it has reduced at least a ½ inch to an inch.

Buon Appetito!