

Spedini - adapted from Erin's Sicilian Grandma

- ½ pound thinly sliced eye of round or top sirloin beef, pounded to about 1/8 inch
- 1 cup mozzarella, grated
- Romano cheese, cubed (one cube for each spedini)
- 3 Tablespoons parsley, chopped
- 3-4 garlic cloves, chopped finely

Mix the grated mozzarella and parsley together and set aside.

Cut the slices of beef into 2-inch by 3-inch pieces. (Erin's Grandma spreads these with butter and I think next time I make them, I'll brush with a little olive oil.)

Put about a tablespoon of mozzarella/parsley, a cube of Romano cheese, and 3-4 pieces of chopped garlic on each piece of beef. Roll up carefully trying to not to lose too much of the cheese from the ends. Secure with a toothpick if needed.

Season with salt and pepper and place under broiler for about five minutes or till they are nicely browned.

Serve immediately.