Braciole

Ingredients:

1 slice round steak
1 c. bread crumbs
1/4 c. Romano cheese
1/4 c. celery, chopped fine
1/2 onion, chopped fine
2 hard boiled eggs
Salt & pepper to taste
Parsley, optional

Preparation:

Salt and pepper the steak.
Mix the crumbs, cheese, celery, onion and diced eggs.
Spread on the steak.
Roll and tie with string.
Brown on all sides and add to the spaghetti sauce.
Slice and serve with pasta and meatballs.