

## Main Dishes

Beef

### Gerry's Italian Cutlets

My friend, Gerry, usually makes this beef dish for special occasions. Her mother, Rose, and father, Peter Brancadora were of Italian decent and this is truly a delicious original Old World dish.

3 lb. Beef Sirloin Tip

1 (15 oz.) can Italian bread crumbs  
1 cup Romano cheese  
3 Tb. parsley flakes, or 1/4 cup fresh  
parsley  
1 Tb. minced garlic  
salt and pepper

5 to 6 eggs

Oil for frying



Cut steak into thin slices, against the grain.

Mix Italian bread crumbs with cheese, parsley, garlic, salt and pepper.

Beat 2 eggs at a time and dip steak slices, first, into eggs and then into bread crumb mixture.

Press slightly so that crumbs stick to steak slices.

Fry in oil and serve.

Yield 12 to 16 people

NOTE: I like to change the oil after frying half of the steak slices. The recipe can be sized down or increased depending on the size of Beef Sirloin Tip.

Meal Suggestion: Gerry's Italian Cutlets, Pierogie Casserole, and Italian Salad all found in my Cookbook.