



Name: Brody Siekmann

Recipe Name: Celestina's Steak Pizzaiola

Recipe Ingredients:

- 2lbs of Cube steak cut into $\frac{3}{4}$ inch thick strips about 3 inches long
- 4-5 tbsp canola oil
- Two 8oz cans of tomato sauce (Hunts)
- One can water
- 4 cloves of garlic sliced thin (medium-large)
- 1 $\frac{1}{2}$ tbsp of oregano
- Recipe Ingredients (Mashed Potatoes)
- 2lb russet potatoes
- 4 tbsp of butter
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup sour cream
- Salt and pepper
- Chives for garnish

Recipe Instructions:

1. Heat Canola oil in a medium saucepan and brown the meat (2-3 minutes per side)
2. Remove meat from pan and reserve drippings
3. If there are dry spots in the pan add more canola oil, saute the garlic until just slightly browned
4. Add the sauce, water (reserve water depending on desired consistency), and oregano
5. Heat thoroughly while half covered for 5-10 min
6. Add meat back in and cook another 10-15 min on medium heat

Directions Potatoes:

1. Bring a pot of salted water to a boil and cook potatoes for 15 min; drain
2. On low heat, mix the butter, milk, and sour cream in a small pan until warm
3. Mash the potato with a hand-masher and fold in the butter mixture slowly
4. Salt and pepper to taste

Serving Directions:

Steak Pizzaiola as I know it originated with my Grandmother Celestina. The recipe is a typical peasant dish from Calabria and is both quick and affordable to make. While it may share the name with restaurant style “Pizzaiola”, it is a very different flavor and style. It is traditional in the family to serve the dish as such; place a large dollop of potatoes in the center of a dish, create a depression in the center and fill with steak and sauce. Add more sauce as desired and pepper or salt to taste. The sauce soaks slowly into the potatoes and they mix in a way that maintains heat and flavor while keeping the steak warm even on a cold plate.