

# BUCCIOLONI

from Severin Doebele

For Brian Doebele of Sparkman Club Estates, a Buccioloni recipe passed down through generations has an everlasting connection to an unlikely object — a rocking chair.

In the late-1800s, Brian's great-great-grandfather emigrated from Germany and developed about 10-15 homes in the French Quarter in New Orleans, La. When relatives visited his home on Dauphine Street, Doebele's great-grandmother, Severin, served the dish, made with pasta, rolled meat and vegetables.

When Brian was born in 1975, his grandmother Theola Doebele noticed a story about a recipe contest in the *Beaumont Enterprise*. The grand prize was a rocking chair, which she had to have for her first grandchild. Although she had never made Buccioloni before, Grandma Theola wrote down the recipe from memory, prepared it and entered it in the contest. Sure enough, she won first place and got her rocking chair, in which all the Doebele babies have been rocked, including Brian's children.

## TOMATO SAUCE:

- 🍴 1 c cooking oil
  - 🍴 1 c celery, chopped fine
  - 🍴 1 c onion, chopped fine
  - 🍴 ½ c green pepper, chopped fine
  - 🍴 2 3-oz cans tomato paste
  - 🍴 2 Tbsp sugar
  - 🍴 2 No. 2 cans whole tomatoes
  - 🍴 2 6-oz cans tomato sauce
  - 🍴 3 c water
  - 🍴 3 Tbsp garlic, chopped fine
  - 🍴 3 bay leaves
  - 🍴 salt and pepper to taste
  - 🍴 1 Tbsp Italian seasoning
- Use large kettle or Dutch oven. Heat ½ cup oil. Sauté chopped greens. Remove. Add remaining ½ cup oil. Slowly brown tomato paste until deep brown color develops. Add sugar and mix well. Add water. Blend. Add mashed tomatoes and tomato sauce while stirring constantly. Add garlic, bay leaves, salt and pepper, Italian seasoning and sautéed greens. Allow sauce to simmer while preparing meat.

## BUCCIOLONI:

- 🍴 3 large round steaks cut ¼-inch thick
  - 🍴 salt and pepper
  - 🍴 1 Tbsp finely chopped garlic
  - 🍴 1 c Italian seasoned bread crumbs
  - 🍴 2 onions sliced very thin
  - 🍴 3 tomatoes sliced very thin
  - 🍴 4 hard-boiled eggs sliced very thin
  - 🍴 ½ lb cooked ham sliced in very thin strips
  - 🍴 6-8 anchovies
  - 🍴 1 c grated Parmesan cheese
  - 🍴 1 c cooking oil
- Trim bone, and remove excess fat from round steaks. Place on a large cutting board slightly overlapping the meat and patching the holes together. This will form a piece of meat about 14-by-
- ## SPAGHETTI:
- 🍴 1 lb spaghetti
- Prepare as package directions indicate. Drain well.
- To serve, remove cord and skewers from meat. Place spaghetti on large platter. Top with sauce and Buccioloni. 🍴

20 inches. Salt and pepper lightly and pound meat with meat mallet. Sprinkle breadcrumbs over the surface of the meat. Top this with alternate layers of onions, tomatoes, eggs, ham and anchovies. Sprinkle with garlic and Parmesan cheese. This preparation is now rolled into a tight roll. This must be handled in one operation and secured with skewers and tied tightly with cord to hold stuffing inside meat. Brown the roll in cooking oil in a large skillet. Turn carefully to brown on all sides and seal the meat. When brown, place in the simmering tomato sauce and cook uncovered for three hours, simmering very slowly. Remove Buccioloni from sauce. Let stand for 20 minutes while cooking spaghetti.