SUNDAY GRAVY WITH BRACIOLE
(slightly modified from Sid's Sea Palm Cooking)

for Sunday Gravy:
1/4 cup olive oil
6 mild Italian Sausages, cut in thirds
1/2 large onion, finely chopped
2 cloves garlic, minced
1 (5 oz) can of tomato paste
1/2 cup dry red wine
3 (28 oz.) cans Italian Plum Tomatoes (San Marzano if possible)
2-3 Tbsp. of equal parts of dried basil, thyme, sage and oregano
1/4 cup rye whiskey (optional, I used regular whiskey)

for Braciole:
4 slices of round steak 1/2 inch thick pounded to about 1/4 inch thick
4 slices of bacon
2 tbsp chopped parsley
2 tbsp bread crumbs
1 clove finely minced garlic
salt and pepper to taste.
olive oil for browning

Make the gravy: Heat olive oil in a heavy-bottomed 6 quart pot, preferably non-stick, brown sausages on all sides. Add onion and garlic and saute until just soft. Don't burn the garlic. Stir in tomato paste and cook gently 15 minutes being careful not to burn or have mixture stick to pot. Deglaze pot with the red wine and reduce out alcohol.Process in blender the tomatoes with their liquid until slightly chunky and puree like. Add tomatoes to the pot and bring to a simmer. Stir in seasonings and herbs. Adjust to taste, especially the salt. Add whiskey if using. This will cut acidity and make a slightly sweeter sauce. Simmer partially covered for about 3 hours, stirring occasionally. Sauce can be made in advance.

Make the braciole: Mix the parsley, bread crumbs, cheese, garlic, salt and pepper in a small bowl. Lay 1 strip bacon on each braciole, sprinkle cheese mixture evenly over braciole, roll up and tie securely with string. Heat oil in skillet and brown meat evenly on all sides. Transfer to the simmering 'gravy' and cook at least 2 hours.

My modification: I simmered the gravy for 2.5 hours. Used 1/3 of it to cook the braciole under pressure for 35 minutes, after browning them. Froze the leftover gravy for later, in two portions. Sprinkled grated Parmesan cheese over the braciole when serving.