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# Grillads and Grits

*From the Kitchen of Brett Broussard*

**2 1/2 pounds beef top round**

**1/2 cup flour**

**6 tablespoons vegetable oil**

**2 tablespoons butter**

**2 cups onions**

**1 cup celery**

**1 cup green bell pepper**

**8 ounces mushrooms**

**1 tablespoon garlic**

**3/4 cup red wine**

**3 cups beef stock**

**2 cups chopped tomatoes**

**2 bay leaves**

**1 tablespoon thyme**

**1 teaspoon oregano**

**1/4 cup basil**

Slice the top round into 1/4 inch cutlets. Season with salt and pepper and dredge in flour. On medium high heat, brown the cutlets on each side until golden brown. Remove from the pot. Add oregano and basil at the end.

Add butter and vegetables, including the mushrooms and saute until soft, about 5 minutes. Add one tablespoon of the flour and continue to cook two minutes. Deglaze with the red wine and add in the tomatoes, beef stock, thyme, and bay leaves.

Cook over low heat for 2 hours or until the meat is tender. At the end, add the oregano and basil.