

# BOB'S MILANESA NAPOLITANA

## Ingredients

2 ½ to 3 pounds of Flat Iron Steak or Flank, Chuck, Top Round, Cube or other type inexpensive (tough steak)  
8 to 10 thin slices of smoked cured ham  
6 Ounces Swiss or Mozzarella cheese – Grated  
2+ cups bread crumbs  
3 eggs  
½ cup milk or cream  
6 Ounces Bob's seasoned tomato paste – See other recipe (or store bought paste)  
Olive Oil  
Oregano (fresh or dried)  
Garlic – finely diced (fresh is better but garlic powder can be used)  
Salt & Pepper to taste

## Process

First we prepare the meat. If you are using cube steak, it is already tenderized, so skip to the directions below. For all the other steaks, especially flat iron, we need to remove any tendons, gristly fascia membranes, and fat from the meat. Using a stippled meat mallet, pound each small steak to about ½ inch thickness, then using the flat portion of the meat mallet finish the steak.

In a large bowl, whip together the eggs and milk. Season the mixture with salt, pepper and garlic. Place the tenderized steaks in the bowl being sure to coat each steak with the mixture. Cover the bowl with clear wrap and place in the refrigerator for at least a couple of hours to marinate. This will help the taste and especially help the breading to stick to the steak.

Warm the tomato paste in a small pan and add a little extra garlic and/or oregano for seasoning.

Set the oven to warm.

Using a cast iron skillet, float about ¼ to ½ inch olive oil and bring to temperature. (Not to smoke.) While that is heating, prepare the breading by adding bread crumbs, salt, pepper, garlic and oregano, mix well and place in a large plate. When ready bread each steak with copious amounts of the breadcrumb mixture and sauté in the oil, first one side and then the other until the steak is nicely browned. Remove each steak when browned to a baking sheet or cookie sheet and place in the oven to keep warm. Then continue until all the steaks are complete, adding oil as needed to sauté the steaks.

Remove the sheet of steaks from the oven and turn the oven to broil to preheat.

Spoon a layer of tomato paste on each steak then place a slice of ham on top of each steak. Cover each piece with a nice amount of Swiss or mozzarella cheese. Place the baking sheet(s) under the broiler until the cheese is nicely melted and

slightly browned. It takes just a couple of minutes so watch closely so it doesn't burn.

Remove from the oven and top each portion with a little more tomato paste then add a good garnish of oregano. You want the cheese to be visible, so the tomato paste should cover about 50% of the cheese.

Serve immediately while still nice and warm.

Serves 6 to 8 depending on how the meat is prepared and cut.