

Veal Scallopini

1# Thin Veal Cutlets

$\frac{1}{2}$ Cup Flour

$\frac{1}{2}$ Cup Marsala (Sweet Sherry)

$\frac{1}{8}$ lb butter (or more if needed)

Flatten veal & cut into 4 inch pieces. Roll in flour
Heat fry pan & melt butter (turn heat down) Brown cutlets
quickly. Add Sherry. Cover & simmer over low heat about
5 min. or until meat is tender. Sprinkle w/ Salt & pepper

You can make this with Lemon Juice in place of Sherry

Sometimes I add Bell Pepper Slices & Onion Slices after
browning cutlets & before adding Sherry.