

veal scaloppini

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1 lb. thin veal cutlets

1/2 cup flour

1/2 cup Marsala (sweet sherry)

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 minutes 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.