

# VEAL MARSALA

## INGREDIENTS

- 8 Veal cutlets (about 3 oz each)
- Black Pepper (ground) to taste
- 2-3 T Margarine (unsalted)
- 2-4 T Olive oil
- 1 Shallot (large shallot) (finely chopped)
- 2-4 cloves Garlic (smashed)
- 2 oz Mushrooms (assorted) (sliced)
- Salt (optional)
- 1/2 C Marsala wine (sweet)
- 3/4 c Chicken broth (low-sodium)
- 1 sprig Rosemary (leaves ) (fresh)
- Parsley (for garnish)



## DIRECTIONS

- 1 Sprinkle the veal with pepper
- 2 Melt 1 T of margarine & 1 T of oil in a heavy large skillet over medium-high heat
- 3 Add 4 veal cutlets & cook until golden brown (about 1 1/2 minutes per side)
- 4 Transfer the veal to a plate
- 5 Add another 1 T of butter & 1 T of oil (if necessary)
- 6 Add the last 4 veal cutlets & cook until golden brown (about 1 1/2 minutes per side)
- 7 Add these cutlets to the plate with the first set of cutlets
- 8 Add 1 T of oil to the skillet & add the shallot & garlic
- 9 Saute until fragrant (about 30 seconds)
- 10 Add 1 T of olive oil (if necessary) & add the mushrooms & saute until tender & the juices evaporate (about 3 minutes) Season with salt (optional)
- 11 Add the Marsala & simmer until the Marsala reduces by half (about 2 minutes)
- 12 Add the broth & the rosemary leaves
- 13 Simmer until reduced by half (about 4 minutes)
- 14 Return the veal to the skillet & pour in all of the pan juices
- 15 Cook just until heated through, turning to coat, (about 1 minute)
- 16 Stir the remaining 1 T of margarine into the sauce
- 17 Season the sauce with salt & pepper (to taste)
- 18 Place the veal on a platter & spoon the sauce over the veal
- 19 Garnish with parsley

## NOTES

Serves 4

