

VEAL PICATTA

INGREDIENTS

- 12 Veal Cutlets (2 lb) (pounded until 1/4 inch thick)
- 1 t Kosher salt (since beef is kashered with salt - you may not need to use this salt)
- Black pepper (ground) (to taste)
- 1/2 C Flour (of your choice)
- 4 T Margarine (unsalted)
- 2 T Olive oil
- 1/2 C Wine (dry white)
- 1 1/4 C Chicken stock
- 1 Lemon (thinly sliced)
- 1 T Lemon juice (fresh)
- 1/4 C Capers (drained)
- 2 T Parsley (chopped)



DIRECTIONS

- 1 Season veal with salt (optional) & pepper & dredge in flour, shaking off excess.
- 2 Heat 2 T of margarine & oil in a 12 inch skillet over medium-high heat
- 3 Working in batches, add veal & cook turning once, until golden brown (3 minutes)
- 4 Transfer to a serving platter & set aside
- 5 Add wine to skillet & cook, scraping bottom of pan until reduced by half (3 minutes)
- 6 Add stock & lemon slices & bring to a boil
- 7 Cook until reduced by 1/2 (8 minutes)
- 8 Add remaining margarine, juice, capers & parsley & season with pepper (to taste)
- 9 Pour sauce over veal & serve immediately.

NOTES

Serves 6

