

## CRISPY SESAME VEAL WITH ASIAN BUTTER SAUCE

### Ingredients:

1 lb.	Veal leg cutlets (cut $\frac{1}{8}$ to $\frac{1}{4}$ inch thick)
$\frac{1}{4}$ cup	All-purpose flour
$\frac{1}{4}$ tsp.	Coarse grind black pepper
2	Large eggs
1 $\frac{1}{2}$ cup	Panko (Japanese bread crumbs)
$\frac{1}{4}$ cup	Sesame seeds
4	Tablespoons vegetable oil, divided
To taste	Chopped green onions (optional)
To taste	Lemon wedges (optional)

### Sauce:

$\frac{1}{4}$ cup	Reduced-sodium or regular soy sauce
1 tbsp.	Honey
2	(1-inch) Slices fresh ginger
1 clove	Garlic (minced)
$\frac{1}{8}$ tsp.	Crushed red pepper
$\frac{1}{4}$ cup	Butter
1 tbsp.	Fresh lemon juice

### Instructions:

1. To prepare sauce, combine soy sauce, honey, ginger, garlic and red pepper in small saucepan; bring to a boil. Reduce heat; simmer 4 to 5 minutes or until reduced by about half, stirring occasionally. Remove from heat. Remove and discard ginger. Whisk butter into sauce 1 tablespoon at a time. Whisk in lemon juice. Strain out and discard solids; keep warm.
2. Pound veal cutlets to  $\frac{1}{8}$ -inch thickness, if necessary. Combine flour and ground black pepper in shallow dish. Beat eggs in second shallow dish. Combine panko and sesame seeds in third shallow dish. Dredge cutlets in flour, shaking off excess. Dip into eggs, then into crumb mixture to coat both sides.
3. Heat 2 tablespoons oil in large nonstick skillet over medium heat until hot. Place half of cutlets in skillet; cook 3 to 5 minutes or until golden brown and veal is cooked through, turning once. Remove cutlets; keep warm. Wipe out skillet with paper towel. Repeat with remaining 2 tablespoons oil and cutlets.
4. Drizzle 2 tablespoons sauce over and around each cutlet. Garnish with green onions and lemon wedges, if desired. Before serving, squeeze 1 lemon wedge over veal, if desired.