

## VEAL MARSALA

Total preparation and cooking time: 25 minutes

### Ingredients:

- 1 lb. Veal cutlets (cut  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick)
- $\frac{1}{4}$  cup All-purpose flour
- 1 tsp. Salt
- $\frac{1}{4}$  tsp. Ground white pepper
- 2 tbsp. Unsalted butter

### Sauce:

- 2 tbsp. Unsalted butter
- 8 oz. Mushrooms (thinly sliced)
- 1 Large clove garlic (minced)
- $\frac{1}{2}$  cup Dry Marsala wine
- 1 tbsp. Finely chopped fresh parsley
- $\frac{1}{4}$  tsp. Salt

### Instructions:

1. Pound veal cutlets to  $\frac{1}{8}$ -inch thickness, if necessary. Combine flour, 1 teaspoon salt and pepper in shallow dish. Lightly coat cutlets with seasoned flour.
2. Heat 2 tablespoons butter in a large nonstick skillet over medium heat until melted. Add mushrooms and garlic; cook and stir 5 minutes or until mushrooms are slightly browned. Remove from skillet.
3. Heat 1 tablespoon of butter in same skillet over medium heat until melted. Place 2 or 3 cutlets in skillet; cook 2 to 3 minutes or until veal is cooked through, turning once. Remove cutlets; keep warm. Repeat with remaining cutlets, adding remaining butter as needed.
4. Add Marsala to skillet; increase heat to medium-high. Cook and stir until browned bits attached to skillet are dissolved and wine is reduced by half. Stir in sautéed mushrooms, parsley and  $\frac{1}{4}$  teaspoon of salt; heat through. Spoon sauce over cutlets. Serve immediately.