

VEAL MARTINI

Total preparation and cooking time: 1 hour (Makes 4 servings)

Ingredients:

1 lb.	Veal leg cutlets, cut $\frac{1}{8}$ to $\frac{1}{4}$ inch thick
3 cups	Veal stock or chicken broth
1 cup	White wine
4 tbsp.	Butter, divided
8 oz.	Thinly sliced shiitake mushrooms
$\frac{3}{4}$ cup	Thinly sliced sun-dried tomatoes, packed in oil, patted dry
$\frac{1}{4}$ cup	Minced shallots
$\frac{1}{4}$ cup	All-purpose flour
$\frac{1}{2}$ tsp.	Salt
$\frac{1}{4}$ tsp.	Pepper
1 $\frac{1}{2}$ cups	Diced tomatoes
$\frac{1}{4}$ cup	Thinly sliced fresh basil leaves

Instructions:

1. Add stock and wine to medium saucepan; bring to a boil. Cook over high heat until reduced by half, stirring occasionally.
2. Heat 2 tablespoons butter in large nonstick skillet over medium heat until hot. Add mushrooms, sun-dried tomatoes and shallots to pan; cook and stir 5 minutes or until mushrooms have softened. Remove from skillet.
3. Pound veal cutlets to $\frac{1}{8}$ -inch thickness, if necessary. Combine flour, salt and pepper in shallow dish. Lightly coat cutlets with seasoned flour.
4. Heat 1 tablespoon 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.
5. Add reduced stock mixture to pan. Cook and stir 1 minute or until browned bits attached to pan are dissolved. Return veal cutlets and mushroom mixture to pan. Stir in tomatoes and basil. Serve immediately.