

VEAL PICATTA

Total preparation and cooking time: 35 minutes (Makes 4 servings)

Ingredients:

1 lb.	Veal leg cutlets, cut 1/8 to 1/4 inch thick
¼ cup	All-purpose flour
½ tsp.	Salt
⅛ tsp.	Sweet paprika
⅛ tsp.	Ground white pepper
1 tbsp.	Unsalted butter

Sauce:

⅔ cup	Dry white wine
1 tbsp.	Fresh lemon juice
1 tbsp.	Unsalted butter; at room temperature
2 tsp.	Capers
To taste	Salt

Instructions:

1. Pound veal cutlets to ⅛-inch thickness, if necessary. Combine flour, ½ teaspoon salt, paprika and white pepper in shallow dish. Lightly coat cutlets with seasoned flour.
2. Heat ½ tablespoon butter in large nonstick 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 ½ tablespoon butter and remaining cutlets.
3. Add wine and lemon juice to skillet; increase heat to medium-high. Cook and stir until browned bits attached to skillet are dissolved and liquid is reduced by half. Remove from heat. Stir in 1 tablespoon room temperature butter and capers. Season with salt, as desired. Spoon sauce over cutlets. Serve immediately.