

## Sautéed Veal with Lump Crabmeat and Asparagus

### Sauce:

Chicken stock	1 cup	
White wine	½ cup	
Tarragon vinegar	¼ cup	
Tarragon, fresh	1 bunch	
Shallots, minced	¼ cup	
Worcestershire sauce	1 tsp	
Black pepper	1 tbsp	
Bay leaf	2	
Veloute	5 cup	
Glace de Viande	½ cup	
Heavy cream	¼ cup	
Veal loin, medallions	4½ pounds	
Flour, as needed	¾ cup	
Butter	¾ stick	
Crabmeat, lump, picked and heated slightly		1 lb
Asparagus, blanched	2 ½ lbs	

1. Make a reduction of the chicken stock, wine, vinegar, tarragon, shallots, Worcestershire, pepper and bay leaf.
2. Add the Veloute, cream, and Glace de Viande to the reduction. (*Wayne will provide to this point*). Bring to a boil and let it reduce slightly. Keep warm.
3. Cut the veal into medallions (2 ounces) each, shape lightly and season.
4. Dust the medallions in flour, shaking away any excess.
5. Heat the butter in a sauté pan; add the veal, and sauté on both sides until just cooked through (golden).
6. Snap asparagus and blanch.
7. Fan the asparagus on plates and mound the crabmeat at the base of the asparagus. Place the sautéed veal on top of the asparagus and lightly coat with sauce.