

Veal Marsala

Ingredients:

2 lb mushrooms
16 tbsp butter
4½ tbsp lemon juice
4 ½ lbs Veal
1 cup flour
2 tsp salt
1 tsp pepper
2¾ cup Marsala or Sherry
4 tsp beef stock base
4 tsp minced parsley

Preparation:

Sauté sliced mushrooms in 8 tbs. butter and sprinkle with lemon juice.

Set aside and cut veal into strips about 3 inch wide, dust with seasoned flour.

In remaining butter brown both sides over high heat. Then add the wine and beef stock cooking rapidly until all browned particles are incorporated into the sauce.

Return mushrooms to mixture, heat and serve.

Serves 10