

Veal Birds Garnished With Fresh Mushrooms and Artichoke Hearts

Serves approx. 16

6 bl. Veal cutlets
2/3 cup flour
5 cups onions, finely diced
1 ½ cups dry sherry
3 cups butter, divided
6 cups Basic Brown Sauce*
6 cups bread crumbs (plain)
3 lbs fresh mushrooms, quartered
1 ½ cups seedless raisins (I use golden)
4 cans plain artichoke hearts, (not the marinated ones)
Salt and pepper to taste
Pinch powdered thyme
2/3 cup fresh parsley, chopped
2/3 cup milk

Cut any large veal cutlets in half. Place cutlets between layers of wax paper, one at a time, and pound thin with a mallet. (8" X 8" is perfect size). Sauté onion in 1 cup butter, stirring so it does not brown. Add bread crumbs, raisins, salt, pepper and thyme. Remove from heat, add milk, and mix well.

Spoon 2 tbsp of the mixture close to one edge of each piece of veal, roll up and fasten with a toothpick. Season meat with salt and pepper, roll lightly in flour, and sauté in 1 cup butter. When browned, remove veal from pan, drain fat, add sherry and allow to boil a second or two. Stir in Brown Sauce, return meat to pan, and simmer over low heat, covered, for 20-30 min. until veal is tender when pierced with a fork.

Sauté mushrooms and artichokes in remaining butter.

Place veal "birds" on heated platter, cover with sauce, and garnish with mushrooms, artichokes, and parsley.

***Basic Brown Sauce**

Yield about 6 cups
4 tbsp butter
2 tbsp bottled brown gravy sauce
1 cup flour
Salt to taste
½ cup tomato puree
2 qt. beef broth (hot)
1 tbsp powdered beef bouillon

Melt butter in large heavy saucepan over low heat, and gradually add flour, stirring constantly, until mixture is chestnut brown. Don't overdo it. If it begins to smoke, remove from heat. Add tomato puree and stir well. Gradually add hot stock and powdered beef bouillon, using wire whisk to insure smoothness. Bring mixture to a boil, then reduce heat to lowest degree and simmer until thickened. Add bottled gravy sauce and salt.

Note: Make sauce ahead of time to allow for simmering. Cool to room temperature and refrigerate. Reheat before serving.