

Lemon Veal

Ingredients:

1/2 to 2/3 pound of veal scallopini (approximately 4 pieces)

flour

1 & 1/2 tablespoon butter (divided)

1/2 tablespoon olive oil

4 tablespoons white wine

3 tablespoons lemon juice (with 1 tsp sugar stirred into it, depending on the sweetness of the lemon)

Directions:

Pound veal until about 1/8 inch thick. Heat a large skillet over medium high heat and add 1/2 tablespoon butter and olive oil.

Add about 3/4 cup of flour to a plate and sprinkle generously with salt and pepper. Lightly dredge both sides of each piece of veal in the flour, then shake off any excess. When the butter is melted and hot, add the veal to the pan and cook until barely browned on both sides, about two minutes per side. Remove veal to a plate and either tent with foil or place in a warm oven.

Return the pan to medium high heat and add the white wine. Deglaze the skillet for a few minutes until the wine is reduced by half, scraping up any browned bits from the pan into the wine. Add the lemon juice and sugar mixture and heat for 1 minute. Turn the burner to low, add the remaining tablespoon of butter and stir into the sauce as it melts. Taste the sauce and add salt & pepper if necessary. Return the veal and any accumulated juices to the pan, coating the veal in the sauce and heating over low heat for a few minutes to reheat the veal. Serve, and think of Italy, fondly.