



Veal Cutlets with Marsala and Mushrooms

8 slices veal cutlets (not pounded)

1/2 cup olive oil

1/2 pound fresh mushrooms, cleaned and sliced

2-3 cloves garlic minced

salt and pepper to taste

1/2 cube butter

1 cup dry marsala wine

1 small onion chopped

flour for dredging veal



In a large frying pan heat butter and oil to medium hot. Dredge veal cutlets in flour. Shake off excess flour.

Fry cutlets until golden brown on both sides. After they are browned, transfer them to an oven proof dish. After all meat is fried, add onion, garlic and mushrooms to the same frying pan and stir fry for about 5 minutes. Add marsala wine and cook for another few minutes. Salt and pepper to taste and pour mixture over cutlets in dish. Heat in preheated 350 degree oven for another 15-20 minutes. Serve immediately!