
Veal Marsala

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 50

2 1/3 cups butter unsalted
18 3/4 pounds mushrooms, quartered
12 1/2 cloves garlic, minced
1 1/2 cups Flat leaf Parsley, chopped
18 3/4 pounds Veal cutlets (also called scallopini) 1/4 " thick
Salt and pepper, to taste
1 1/16 tablespoons dried thyme
1 1/16 tablespoons dried basil
1 1/8 cups olive oil
1 1/16 quarts flour
2 1/16 quarts sweet Marsala
3 1/8 quarts beef or veal demiglace

Heat 2 tablespoons of butter in a heavy skillet over high heat until the foam subsides. Saute all the mushrooms, until the liquid from the mushrooms is evaporated. Add garlic and parsley and saute for 1 minute.

Pat veal dry, then sprinkle with salt, pepper, thyme and basil. In another pan heat 1/2 tablespoon of oil with 1 teaspoon of butter in a skillet over moderate heat.

Dredge the seasoned veal in flour, shaking off the excess. Saute for 1 to 2 minutes. Remove from pan and place on a platter.

When veal is prepared add Marsala to the skillet that the veal was cooked in. Scrape the bottom of pan while the marsala is reducing by half. Add the demiglace and the mushrooms to the pan. Remove pan from heat when the mushrooms have been heated. Add the veal and serve immediately over freshly prepared fettuccine. Garnish with chopped parsley.

Serving Ideas: Fettuccine is preferred but any pasta, risotto or rice.

Beef/Veal Entrees