



## *Veal Marsala*

### Ingredients

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1 ½ lbs. Veal	1 c. Beef Stock
2 c. Flour	1 ½-2 c. Mushrooms (Portobello), Chopped
4 Tbsp. Butter	½ c. Marsala Wine
2 Tbsp. Sea Salt	1 Sprigs of Thyme, Finely Chopped
2 Tbsp. Fresh Ground Black Pepper	1 Sprig of Rosemary, Finely Chopped
½ Yellow Onion, Chopped	Vito & Joe's Italian Extra Virgin Olive Oil
1 ½ Cloves of Garlic, Chopped	
4 Tbsp. Parsley	

### How to Prepare

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Preheat oven to 250 degrees.

To tenderize the veal, wrap each piece loosely in plastic wrap and place on a butcher's board or cutting board. Tenderize into thin cutlets and unwrap. Repeat for each piece.

Sprinkle about 1 Tbsp. of salt and 1 Tbsp. of pepper into a pan with the flour and stir together.

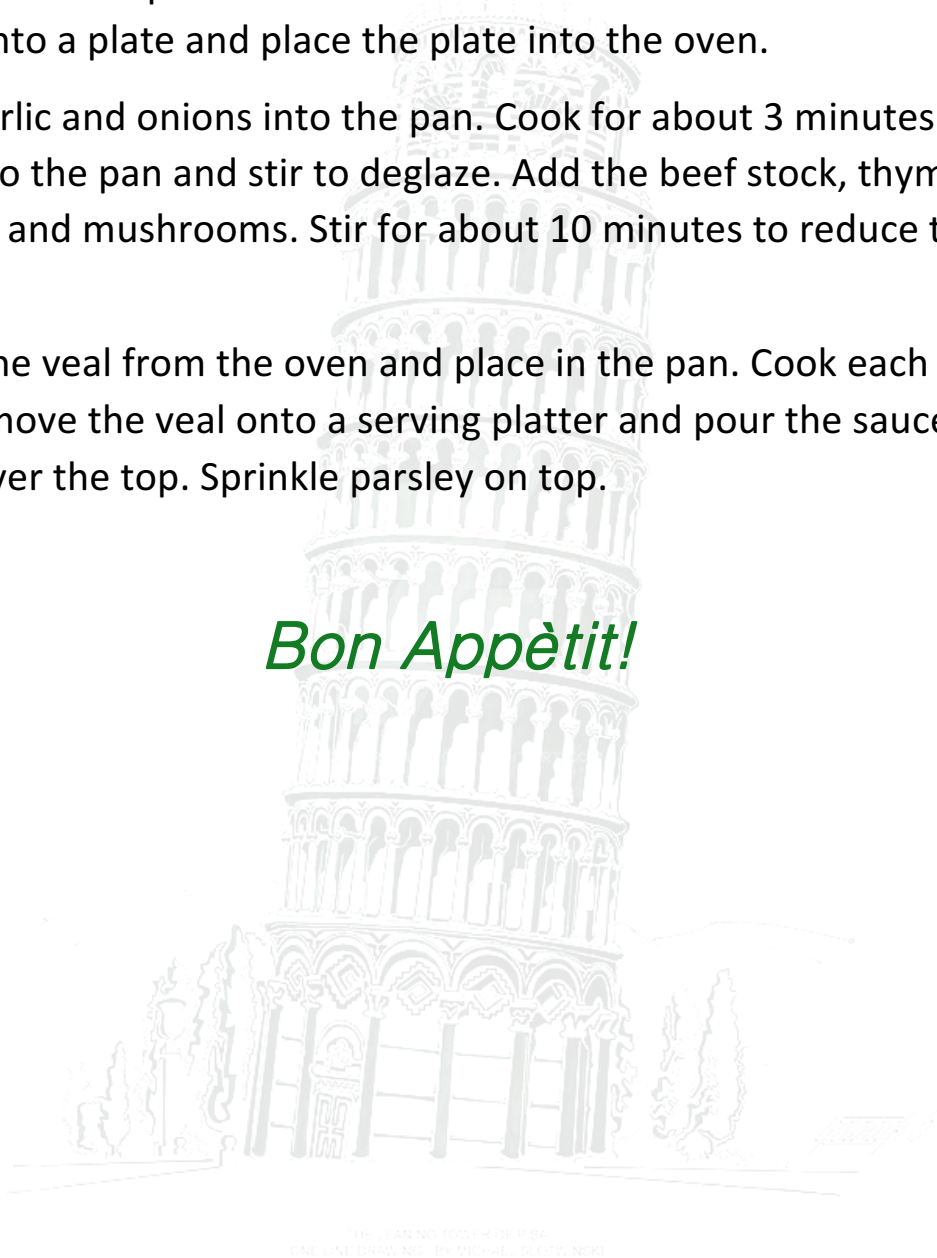
Heat a pan coated in Vito & Joe's Italian Extra Virgin Olive Oil on a stovetop. Add butter. Place the veal in the flour and heavily coat each piece. Place in the pan and sear each side until browned. When cooked, remove onto a plate and place the plate into the oven.

Put the garlic and onions into the pan. Cook for about 3 minutes. Add the wine to the pan and stir to deglaze. Add the beef stock, thyme, rosemary, and mushrooms. Stir for about 10 minutes to reduce the mixture.

Remove the veal from the oven and place in the pan. Cook each side again. Remove the veal onto a serving platter and pour the sauce from the pan over the top. Sprinkle parsley on top.

Serve hot.

*Bon Appétit!*



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