



VEAL SCALLOPINI WITH MUSTARD SAUCE

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- 8 thin slices veal from leg (about 3/4 lb.)
- 1/3 c. flour
- salt and pepper
- 3 tbsp. butter
- 1 tbsp. olive oil
- 3 cloves garlic, minced
- 2 tbsp. minced shallots (green onions)
- 1/4 c. dry white wine
- 1/2 c. heavy cream
- 1 tbsp. imported Dijon mustard

Pound scallopini between sheets of wax paper or plastic wrap using a mallet until very thin.

Combine flour, salt, and pepper in a shallow dish. Dredge meat on both sides.

Heat butter in heavy skillet with olive oil; do not brown. Add scallopini. Cook quickly until golden, about 2 minutes on each side. Remove from skillet and keep on a warm dish covered with foil. Add garlic and shallots; sauté 1 or 2 minutes.

Deglaze pan with white wine, scraping pan. Stir in cream and mustard. Simmer on low heat for 4-5 minutes or until heated through. Serve scallopini with a few tablespoons of sauce over each.