



## Donna's Mom's Veal Piccata

Donna (Essad) Tantillo's mother. Rena (Rossetto) Essad was born and raised in Weed, CA. Her parents, Antonio Rossetto and Amalia (Silvestro) Rossetto were from Cavaso di Tomba near Venice.

### Ingredients:

1 ½ lbs thin slices of veal scaloppini  
½ cup all-purpose flour  
4 Tablespoons butter - divided  
2 Tablespoons olive oil  
Salt & Pepper to taste  
1 clove garlic - minced  
¼ onion - finely chopped  
3 Tablespoons fresh lemon juice  
½ cup dry white wine  
½ cup veal or chicken broth  
2 Tablespoons finely chopped Italian parsley  
2 teaspoons capers  
Thin slices of lemon - peeled

Spread flour over a large sheet of wax paper and coat each slice of veal with the flour; shake off excess and place on new sheet of wax paper.

In a large skillet, heat 2 tablespoons butter and olive oil until hot, but not smoking. Add veal slices to skillet, just as many as will fit comfortably. Cook over medium high heat to brown one side, about 2 minutes; turn and brown the other side. When browned, transfer to a hot platter and keep warm. Continue in the same manner until all scaloppini are cooked. Sprinkle lightly with salt and pepper.

Leave the pan drippings in the skillet and add garlic and onion, cook in drippings until slightly brown. Add lemon juice, white wine and broth. Heat to boiling and cook 2 to 3 minutes, stirring to loosen all browned particles. Add parsley and remaining 2 tablespoons of butter, bit by bit.

Place scaloppini in the skillet and heat, turning each in the sauce for just a minute or two. Arrange scaloppini on a warm serving platter and pour the sauce over. Garnish with a few peeled, thin slices of lemon and capers.

NOTE: This recipe can be made with either chicken scaloppini or turkey scaloppini instead of veal.