

# Veal Marsala



Serves 4

8 ~ 3oz veal cutlets ~ can substitute  
chicken or pork

4 garlic cloves, smashed

salt and pepper

2oz mushrooms, assorted kinds, sliced

3T butter

1/2c Marsala wine, sweet

4T olive oil

3/4c chicken broth

1 shallot, finely chopped

rosemary sprig, fresh

Sprinkle veal with salt and pepper. Melt 1T butter and 1T oil in heavy skillet over medium~high heat. Add 4 veal cutlets and cook until golden brown, about 1 1/2 minutes per side. Transfer veal to a plate. Add another tablespoon of butter and oil, if necessary. Repeat with remaining 4 cutlets. Set cutlets aside.

Add 1T of oil to skillet. Add the shallot and garlic and sauté until fragrant, about 30 seconds. Add mushrooms and sauté until tender and the juices evaporate, about 3 minutes. Season with salt. Add the Marsala wine.

Simmer until the Marsala reduces by half, about 2 minutes. Add the broth and rosemary. Simmer until reduced by half, about 4 minutes. Return the veal and all of its juices to the skillet. Cook until just heated through, turning to coat, about 1 minute. Stir the remaining 1T of butter into the sauce. Season the sauce with salt and pepper to taste. Transfer veal to plate and spoon sauce over veal.

Prepare Ahead Tip

Make sauce 24 hours in advance and keep refrigerated.

**Debbie Spangler ~ Certified Personal Chef**

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