

# Veal Oscar



Makes 6 servings

## FOR THE VEAL

1 bunch asparagus spears, ends trimmed

1/2 pound jumbo lump crab, picked over

1/2c all~purpose flour

salt and black pepper

6 veal cutlets, lightly pounded

2T butter

1 shallot, chopped

1T tarragon, fresh, chopped

1T olive oil

## FOR THE SAUCE

1/4c champagne vinegar

1/4c white wine

2T shallots, minced

3T tarragon, fresh, chopped

kosher salt

black pepper

3 extra~large egg yolks

1c butter, melted

Blanch asparagus in simmering water until just barely tender. Drain and set aside.

In zip~lock bag combine flour, salt and pepper. Add veal and shake well. Melt butter in large saute pan over medium heat and sauté cutlets 3 minutes each side until golden brown. Remove veal to warm platter. Melt remaining butter and stir in shallots and tarragon and cook until almost dry. Top veal cutlets with shallot mixture, asparagus and crab.

For the sauce: place vinegar, white wine, shallots, 1T tarragon leaves, 1/4t salt and 1/4t pepper in small saucepan. Bring to boil and simmer over medium heat for 5 minutes or until liquid is reduced to a few tablespoons. Cool mixture slightly. Place cooled mixture with the egg yolks and 1t salt in blender and blend for 30 seconds. With blender on, slowly pour in melted butter through the opening of the lid. Add remaining tarragon and blend for a second. If sauce is too thick, add 1T white wine to thin. Pour over prepared veal cutlets.

## Prepare Ahead Tip

Bernaise sauce can be made 48 hours in advance, cooled and refrigerated. Reheat slightly on stovetop until just warm.