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Piccata of Veal

12 trimmed, thin slices of veal
½ cup flour
2 eggs, beaten in a small bowl
1 tbsp. chopped parsley

¼ cup grated romano cheese (optional)
½ cup vegetable oil
Salt and ground white pepper

Slowly heat the oil in a large teflon pan or iron skillet. Sprinkle veal on both sides with salt and pepper. Then dip each veal slice very lightly on both sides in the flour. Mix together the parsley and the beaten eggs. Put the veal into the egg mixture, turning each slice. Sauté egg coated veal in the hot oil to a golden brown on both sides. Remove to a serving platter. Serve Veal Piccata with pasta or rice and tomatoes.

Yield: 6 servings

With Best Wishes,

Nancy Reagan



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With Best Wishes,

Waucy Reagan



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