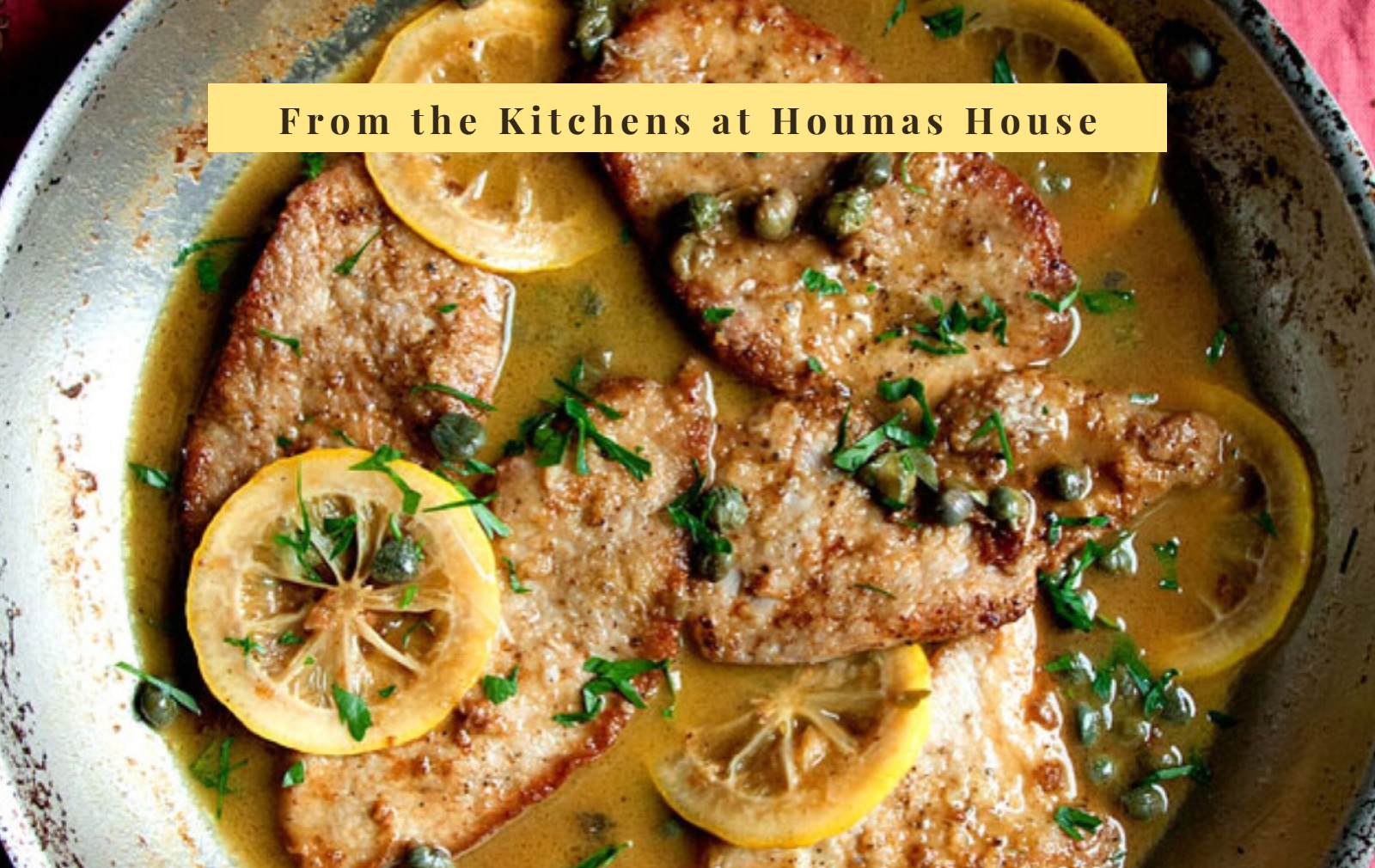


From the Kitchens at Houmas House



## VEAL PICCATA

### Ingredients

- 2 lb. (about 12) veal cutlets pounded until 1/4" thick
- 1/2 cup flour
- 4 Tbsp. unsalted butter
- 2 Tbsp. olive oil
- 1/2 cup dry white wine
- 1 1/4 cups chicken stock
- 1 lemon, thinly sliced
- 1 Tbsp. fresh lemon juice
- 1/4 cup capers, drained
- 2 Tbsp. chopped parsley
- Salt and pepper to taste

### Directions

Season veal with salt and pepper and dredge in flour, shaking off excess. Heat 2 tbsp. butter and oil in a 12" skillet over medium-high heat. Working in batches, add veal, and cook, turning once, until golden brown, about 3 minutes. Transfer to a serving platter, and set aside. Add wine to skillet, and cook, scraping bottom of pan until reduced by half, about 3 minutes. Add stock and lemon slices, and bring to a boil; cook until reduced by half, about 8 minutes. Add remaining butter, juice, capers, and parsley, and season with salt and pepper. Pour sauce over the veal and serve immediately.

*Note: Serves 6*