

Our State eats

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Veal Piccata

Yield: 6 servings.

- 1½ pounds veal cutlets**
- ½ teaspoon salt**
- ½ teaspoon ground black pepper**
- ½ cup all-purpose flour**
- 4 tablespoons unsalted butter, melted**
- 2 tablespoons olive oil**
- 1 pound white mushrooms, sliced**
- 6 cloves garlic, minced**
- ½ cup dry white wine**
- 2 tablespoons lemon juice**
- 2 tablespoons capers with liquid**
- 3 tablespoons flat-leaf parsley, chopped**
- 1 lemon, sliced for garnish**

Place veal between 2 sheets of wax paper. With a tenderizing mallet, pound veal to ¼-inch thickness. Season with salt and pepper on both sides, then dredge in flour.

In a large skillet over medium-high heat, combine butter and olive oil. Sear veal until browned on both sides, about 2 minutes. Set veal aside and keep warm, reserving drippings in skillet.

Reduce heat to medium and add mushrooms and garlic to skillet; sauté for 2 to 3 minutes. Return veal to skillet; add wine and lemon juice. Bring to a low boil, cover, reduce heat, and simmer for 15 minutes.

Add capers and their liquid; simmer, uncovered, for an additional minute. Transfer veal to a serving platter. Sprinkle with parsley. Garnish with thin lemon slices.



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