

Veal Parmesan

Ingredients

- 2 lbs veal cutlets
- ½ cup all purpose flour
- 1 cup grated parmesan cheese (get the good stuff)
- 3 eggs
- 4 cups tomato sauce (check out our homemade marinara recipe or ...just buy a jar of marinara that you like)
- ¼ cup chopped fresh parsley
- 1 tblsp Italian seasoning
- 1 teaspoon salt
- 1 teaspoon fine ground black pepper
- 1 cup Italian panko breadcrumbs
- 1 stick of butter
- ¼ cup milk
- ½ pound fresh mozzarella sliced into thin bite size chunks....or any mozzarella will work but the fresh stuff is much better

Preparation

- **Step 1:** Place each veal cutlet between two pieces of plastic wrap and beat the living Al Pacino out of it with the flat side of a meat mallet until you no longer want to make it an offer it can't refuse.
- **Step 2:** In a medium bowl mix eggs, half of the parsley, salt, pepper, Italian seasoning, and milk.
- **Step 3:** In a separate bowl mix the ¼ of the parmesan cheese, flour, and bread crumbs.
- **Step 4:** Place veal cutlets first into the egg mixture and then press them firmly into the bread crumbs and flour mixture and then place coated veal on a plate. *tip* use one hand to put the veal in the egg mixture and the other to place them in the bread crumb bowl or you will end up with big nasty bread fingers.
- **Step 5:** Place the cutlets in a refrigerator overnight or in a freezer for about an hour.
- **Step 6:** Melt the butter in a large skillet over medium high heat. Cook the breaded cutlets until they are golden brown on each side. *tip* only flip once just let the first side cook all the way until it's obviously ready to flip. About 4 minutes first side and 2 minutes the second side.
- **Step 7:** Once the cutlets are ready spoon a thin layer of sauce on a baking pan. Sprinkle half the remaining parmesan cheese over sauce. Put the cutlets on top of the parmesan cheese and sauce
- **Step 8:** Spoon the remaining sauce over the cutlets and finally top with the mozzarella cheese.
- **Step 9:** Place pan in a 350 degree F preheated oven for about 10-15 minutes just long enough for the cheese to get bubbly and melty.

Vastewine

- **Step 10:** Serve over pasta by spooning some of the leftover sauce on top of the pasta and then placing the cutlet on top of it...or don't...you can serve it on an old Frisbee and it will still be delicious.