



## Veal Scaloppini

4 slices of veal sliced thin \*  
1 c flour  
1t salt \*  
1/2t pepper \*  
1/2 c olive oil \*  
8oz package of sliced fresh mushrooms \*  
3/4 c red wine \*\*  
1 1/2 T honey  
2 t lime juice  
3/4 c water  
1/4 c vegetable broth or beef broth \*  
1/2 c butter \*

Heat oil to a medium high heat.

Mix flour, salt and pepper and dredge veal in it

Cook veal in 1 1/2 T of oil for 1 minute on each side.

Take out veal and add mushrooms and sauté for 1-2 minutes.

Remove mushrooms and add wine, honey, limejuice, water and broth.

Heat this for 10 minutes.

Whisk in butter until blended and bring to a light boil.

Add mushrooms to this for about 2-3 minutes and spoon over veal.

Serves 4.