



DIRECTIONS

1. Dip cutlets into flour to coat both sides.
2. Pour 3 tablespoons of olive oil and 1 garlic clove into a large sauté pan.
3. Place over medium heat.
4. When garlic is golden, add 4 cutlets, one at a time.
5. Cook about one minute on each side or until lightly golden.
6. Remove cutlets to a clean plate.
7. Set aside.
8. Place the remaining 3 tablespoons of olive oil and garlic in sauté pan and repeat process with remaining 4 cutlets.
9. Place butter into pan and allow it to melt over low flame.
10. Add all the cutlets back in the pan.
11. Season with salt and pepper.
12. Add wine and cover.
13. Allow the cutlets to cook in the wine for 2 minutes.
14. Remove cover and spread the pepper strips evenly over the cutlets.
15. Add the broth
16. Cover and cook on low for 5 minutes.
17. Add the mozzarella slices, one over each cutlet.
18. Add a few sage leaves.
19. Cover and shut off heat.
20. Allow it to rest for a couple of minutes before serving.
21. Serve with a little pan juice and fresh sage.

Veal Sorrento

INGREDIENTS

- 8 thin cut veal cutlets
- 8 slices mozzarella (from deli)
- 4 medium red peppers, roasted, cleaned and cut in long strips
- 4 Oz dry white wine
- 4 Oz broth (chicken or vegetable)
- 6 Tbsps olive oil
- 1 Tbsp butter
- 2 garlic cloves
- 1/4 cup flour
- Salt and pepper to taste
- Fresh sage