

VEAL MARSALA

4 tablespoons butter or margarine, divided
2 cups sliced mushrooms
2 slices bacon, chipped
¼ cup all purpose flour
½ teaspoon Garlic Powder (CBI # 138008)
½ teaspoon Black Pepper (CBI # 136160)
½ teaspoon Marjoram Leaves (CBI # 140146)
¼ teaspoon Onion Powder (CBI # 138041)
¼ teaspoon Basil Leaves (CBI # 140019)
1 ½ pounds Veal Cutlets (CBI # 212061)
1 teaspoon cornstarch
¼ cup cold water
½ cup dry Marsala Wine



- Melt 1 tablespoon butter in 10" skillet. Add mushrooms and sauté. Remove mushrooms from skillet and set aside.
- Add chipped bacon to skillet and cook over low heat until done, but not crisp. Add 2 tablespoons butter to skillet.
- Place flour, garlic powder, and pepper on plate; stir to combine.
- Dust veal with flour mixture. Add veal to skillet and sauté a few pieces at a time, 2 minutes on each side over medium heat. Add remaining 1 tablespoon butter to skillet as needed.
- Place veal on serving platter and keep warm.
- Place cornstarch in glass measuring cup. Add water and stir until smooth. Stir in remaining ingredients and pour into skillet.
- Add reserved mushrooms and cook, stirring over low heat just until mixture begins to boil. Pour over veal and serve immediately.