



VEAL CUTLET SAUTÉ WITH WINE AND HERBS

- 8 Veal Cutlets, 6 Ounces Each
- 2 Tablespoons Butter
- 6 Scallions
- 1 Teaspoon Fresh Tarragon
- 2 Tablespoons Parsley
- 2 Cloves Garlic
- 2 Bay Leaves
- 1 Cup White Wine
- 1 Cup Stock
- Salt and Pepper
- 8 Tablespoons Chopped Chives

DIRECTIONS

1. Brown the cutlets in butter.
2. When golden on both sides, add the scallions, tarragon, parsley, garlic, and bay leaves.
3. Add white wine, stock and salt and pepper.
4. Cover and simmer for 35 minutes.
5. Cover each cutlet with a tablespoon of chives and cook 10 minutes more.