



AU GRATIN VEAL WITH OLIVES

- 2 Cups Diced Veal
- 1 Cup Quartered Stuffed Olives
- ½ Cup Sliced Mushrooms
- ¼ Cup Bouillon or Consommé
- 1 Cup Peas
- 1 Tablespoon Butter
- 1 Tablespoon Flour
- ½ Teaspoon Salt
- 1/8 Teaspoon Pepper
- ½ Teaspoon Ground Nutmeg
- ¼ Teaspoon Ground Ginger
- 3 to 4 Tablespoons Grated Parmesan Cheese
- 1 ½ Cups Milk
- Toast Points

DIRECTIONS

1. In a large skillet, combine veal, olives, mushrooms, bouillon, and peas.
2. Simmer, covered, for 10 minutes.
3. Meanwhile in a saucepan, melt butter; then stir in flour, salt, pepper, nutmeg, ginger and cheese.
4. Cook over low heat, stirring constantly.
5. And slowly adding milk, until slightly thickened.
6. Pour over veal mixture; cook, stirring; until thickened about 5 minutes.
7. Serve over toast points.