



## Veal Milanese

Serves 4

- Salt and pepper
- 4 – 8 oz veal rib chops
- 1 cup all-purpose flour
- 2 eggs beaten
- 4 cups seasoned bread crumbs
- 2 cups vegetable oil
- 4 oz soft butter
- 2 Tbl. Lemon juice
- 1 lemon peeled and sliced thin no seeds
- 1 Tbl. Vermouth

**Procedure:** season veal chops with salt and pepper. Dredge in flour, then eggs and bread crumbs. Heat skillet with vegetable oil to 350 degrees. Pan Fry until golden brown on both sides. Remove from pan and place browned chops on a baking sheet. Finish in a 350 degree oven for ten minutes. As chops are resting, brown butter in a small sauté pan. Deglaze with vermouth and lemon juice. Add sliced lemon and spoon over the chops.