

**veal cutlets**  
**with capers**  
*kapernschnitzel*

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*good*

- 4 lean veal cutlets, about 6 ounces each
- 2 tablespoons lemon juice
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon paprika
- 1 tablespoon vegetable oil
- ½ small jar capers, drained
- ¼ cup dry white wine
- 1 bay leaf
- 3 tablespoons evaporated milk
- Sliced pickled beets for garnish
- 4 lettuce leaves for garnish

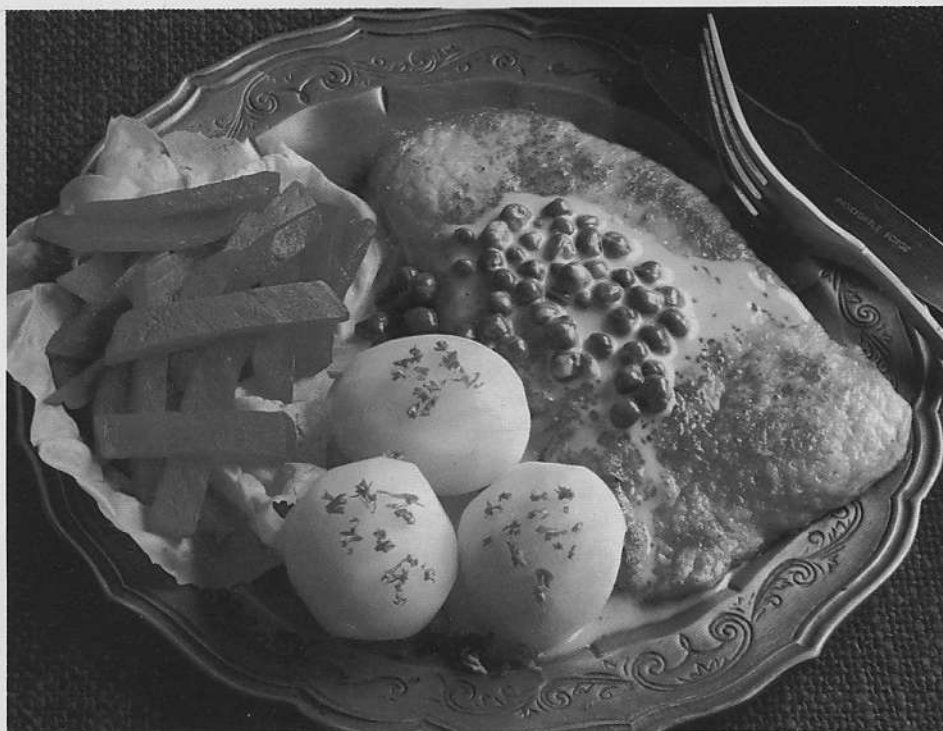
Sprinkle cutlets with lemon juice and season with salt, pepper, and paprika.

Heat oil in a frypan and fry cutlets for 3 minutes on the first side. Turn cutlets over and add drained capers to pan. Fry again for 3 minutes; remove cutlets and arrange on a preheated platter.

Pour wine into pan, scraping loose any brown particles from bottom of frypan. Add bay leaf; simmer liquid 3 minutes. Remove bay leaf. Blend in evaporated milk and adjust seasonings.

Pour sauce over cutlets. Cut beets into strips and arrange on lettuce leaves as a garnish. Makes 4 servings.

*veal cutlets with capers*





*veal cutlets with cherry sauce*

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**veal cutlets  
with  
cherry sauce**  
*kirsch-schnitzel*

4 lean veal cutlets, about 6  
ounces each  
1 tablespoon vegetable oil  
½ teaspoon salt  
⅛ teaspoon white pepper  
¼ cup red wine  
2 tablespoons evaporated milk  
1 16-ounce can tart cherries,  
drained  
Parsley for garnish

Pat cutlets dry with paper towels. Heat oil in a frypan and brown cutlets on each side approximately 3 minutes. Season with salt and pepper. Remove cutlets from pan and keep them warm.

Blend wine and evaporated milk in pan and simmer for 3 minutes. Add cherries; heat through and adjust seasonings. Return cutlets to sauce and reheat, but do not boil.

Arrange cutlets on preheated platter, pouring cherry sauce around them. Garnish with parsley. Makes 4 servings.