



## Geschnetzeltes

Serves 4

2 lbs. Veal sliced into ¼ inch by 2 inch strips

1 cup sliced mushrooms

¼ cup olive oil

1-4 cup butter

½ cup white wine (sauvignon blanc is best)

½ cup heavy cream

juice of a lemon

¼ cup chopped parsley

Heat sauté pan over high flame, add olive oil, onions and mushrooms. Sauté until brown. Add veal, continue to sauté for 2-3 minutes, add wine, reduce to half and then add cream. Season with salt and pepper.

Serve with Spätzle.