

VARIETY WITH VEAL

Dip the veal in the seasoned flour and fry it in the oil. Garnish with mushrooms and maitre d'hotel butter. Serve with asparagus, bacon rolls, or grilled tomatoes (or all three).

Maitre d'Hotel Butter

$\frac{1}{2}$ cup of butter	2 teaspoons of lemon juice
$\frac{1}{2}$ teaspoon of salt	2 teaspoons of chopped parsley
Pepper	

Cream the butter and gradually stir in the remaining ingredients. When the butter hardens a little roll it into balls.

Breaded Veal Cutlets

4 veal cutlets	2 tablespoons of chopped onion
1 egg (beaten)	$\frac{1}{2}$ lb. of tomatoes (sliced)
Breadcrumbs	A little chopped green pepper (if desired)
$\frac{1}{4}$ teaspoon of thyme	Fat for cooking
1 teaspoon of salt	
Shake of pepper	

(4 servings)

Dip the cutlets in the beaten egg and roll in the seasoned breadcrumbs. Cook the cutlets in fat until lightly browned on each side. Cook the green pepper in fat for a few minutes. Put the cutlets and green pepper in a saucepan and add the tomatoes, onion, and a little water. Cover and simmer gently until the meat is tender (about 1 to $1\frac{1}{2}$ hours).

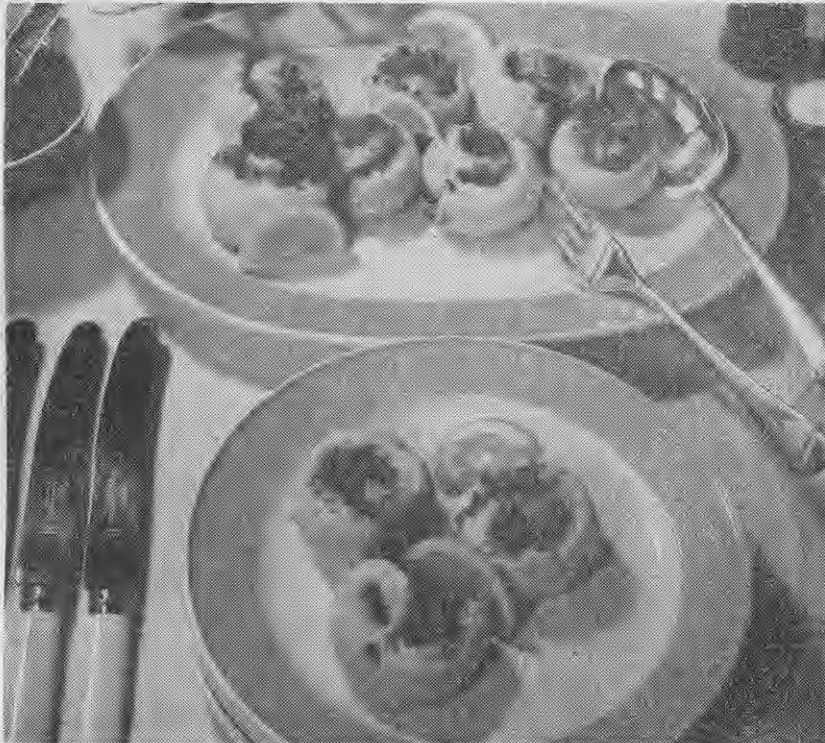
Veal Steaks in Cream Sauce

$1\frac{1}{2}$ lb. of veal steaks (cut in thin pieces)	$\frac{1}{2}$ cup of cream (preferably sour)
Flour	Salt and pepper to taste
Fat for frying	

(4 servings)



Veal and ham pie is well known as a delicious and nutritious dish.



Serving veal pinwheel savouries with tomato sauce is a delicious way of using up cooked meat.

Roll the steaks and secure them with a toothpick. Dip them in the flour and brown in shallow fat. Add the cream, salt, and pepper, cover, and simmer slowly for 1 to $1\frac{1}{2}$ hours. Thicken the sauce with flour and water and pour it over the steaks.

Veal and Olives

$1\frac{1}{2}$ lb. of veal steak	$\frac{1}{2}$ cup of wine
4 tablespoons of butter	1 tablespoon of lemon juice
Salt and pepper	8 or 9 olives

(4 servings)

Cut the veal in very thin pieces. Sprinkle the pieces with salt and pepper. Fry quickly in the butter on both sides. Add the wine, lemon juice, and the olives cut into narrow strips. Heat this sauce and serve it over the meat. The veal should take about 5 minutes to cook.

Stuffed Breast of Veal

4 lb. of boned breast of veal	$\frac{1}{2}$ lb. of thinly sliced ham
Salt and pepper	

Stuffing

2 cups of breadcrumbs	$\frac{1}{2}$ cup of diced celery
2 veal kidneys	1 teaspoon of salt
$\frac{1}{4}$ cup of minced onion	Pepper
	$\frac{1}{4}$ teaspoon of paprika
	1 egg

(8 to 9 servings)

Sprinkle the veal lightly with salt and pepper. Mix all the ingredients for the stuffing. Spread this on the veal and arrange the ham on the