

# Veal and Lemon

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## Recipe:

- Flour
- 1/4 Cup Butter
- 1/4 Cup Olive Oil
- 1 tsp. Lemon Juice
- 1/4 Cup Dry White Wine
- 2 tbsp. Minced Parsley



Pat veal dry.

Dust each slice with a very light coating of flour.  
Heat butter and oil in a large skillet until you can  
smell it, but don't let it brown.

Add veal and sauté quickly on both sides until veal is  
golden.

Add lemon and wine and simmer for 5 min-  
utes. Garnish with lemon slices and sprinkle with  
parsley.