



Veal With Caramelized Onions and White Wine Sauce

Delicate, Decadent and delicious!

Serves 4

INGREDIENTS

From Weiss'

- 4 veal strip steaks cut 1 inch thick

From your Grocer

- 1 TBS olive oil
- 2 TBS butter
- 2 large white onions, halved sliced thin
- 2 cloves minced garlic
- Kosher Salt
- Fresh Ground Black Pepper
- Flour, placed on a plate for light dredging
- 3/4 cup good white wine

PREPARATION

- Heat a metal skillet (not non-stick) large enough to hold four veal steaks over medium heat.
- Add olive oil and 1 TBS of the butter and warm until butter melts.
- Add the sliced onions and add a pinch or two of salt and a few grinds of fresh black pepper.
- Sautee the onions, stirring frequently, until golden brown.
- Remove onions and set aside.
- Add a little more olive oil to the skillet if needed and then add the garlic.
- Sprinkle each side of the steaks with salt and pepper and lightly coat with flour.
- Add the steaks to the pan, cooking each side for about 3 minutes per side, or until desired doneness is achieved.
- Remove the steaks and cover loosely with foil.

WEISS BROS., INC. MEATS

- Deglaze the pan with the wine, scraping the bottom of the pan to pick up all the brown bits.
- Add the butter to the skillet and stir to combine and reduce (about 2 minutes or until it just coats the back of a spoon).
- Return the onions to the skillet and allow them to warm.
- Pour onion and sauce over veal and serve.

Serve alongside your favorite potato or rice. The addition of a side of glazed carrots is also welcome.