

VEAL BIRDS

**4 lbs veal cutlets cut into individual escalops
salt & pepper, thyme, garlic powder and paprika
1 lb. fresh mushrooms & stems, chopped fine
4 tbsp. butter
4 tbsp. olive oil
1 cup soft bread crumbs
2 tbsp each of chopped onion, shallots and parsley
2 tbsp. olives, finely chopped
2 tbsp. sweet & sour gherkins, finely chopped
garlic
1 cup rich brown sauce (made from veal bones)
2 tbsp. sour cream
slivered and toasted almonds**

Separate veal into escalops (reserve leftover parts) Pound thin with wooden mallet between 2 sheets of wax paper. Sprinkle with salt & pepper and a little garlic powder, thyme and paprika. Heat butter and olive oil in fry pan to 350F. Sauté mushrooms, onions and shallots for 3 minutes. Add bread crumbs, parsley and fry another 2 min. or until lightly brown. Remove from heat and mix in gherkins and olives.

Lay veal on a wet table and put a heaping tbsp. of the mixture on top and roll up. Fold ends to close in stuffing and tie up the rolls with string. Brush with melted butter, roll in flour. Heat 2 or 3 tbsp. butter and oil in the skillet and brown the birds on all sides. Then arrange in a casserole first rubbed with garlic and then with butter. Meanwhile, make 2 cups brown sauce from the veal bones.

(see recipe for the sauce)

Remove string from birds and place in prepared casserole. Pour over the sauce. * Bake, covered, in a 375F oven for 45 min.. Add sour cream and heat through for another 10 minutes. Sprinkle with toasted almonds and serve.

*For freezing, do so after putting on sauce. Later bake at 375F for 1 hour & 20 min. and continue as above.