

SPOTLIGHT RECIPE

VEAL-AND-MUSHROOM PAPRIKASH

- Combine the flour, granulated garlic, 1/2 tablespoon paprika and the pepper. Dredge the veal in the seasoned flour. In a large braising pan brushed with oil, brown the veal over medium-high heat.
- Dissolve the chicken base in water to make stock.
- Place the veal in a roasting pan. Add the stock and 1 ounce of wine. Cover with foil. Bake in a regular oven at 300 F.
- Cook until the veal is very tender and has reached an internal temperature of 150 F. Add more broth if the veal appears to be dry.
- In a sauté pan, combine the mushrooms, 1 ounce of wine and the garlic. Over medium heat, sauté until the mushrooms are tender.
- Prepare the beef gravy. Combine the mushroom mixture, sour cream, paprika and brown gravy.
- Bring the sauce to an internal temperature of 165 F. Pour the sauce over the veal.
- Garnish with the parsley.

Ingredients

Servings: 6

- 4 ounces all-purpose flour
- 1/4 teaspoon granulated garlic
- 1/2 tablespoon paprika
- 1/8 teaspoon ground white pepper
- 1 tablespoon oil
- 1 1/4 pounds veal stew meat
- 1/8 teaspoon chicken base
- 1 ounce water
- 1 ounce white wine
- 6 ounces mushrooms, sliced
- 1 ounce white wine
- 1/4 teaspoon garlic, minced
- 8 ounces beef gravy
- 3 ounces sour cream
- 1/2 ounce paprika
- 1 ounce parsley, chopped

Side dishes

- Parslied Noodles
- Steamed Broccoli

