
Jagerschnitzel

*Chef Michael Ostermann - Old Heidelberg Castle - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 4

4 thin veal loin chops

salt

pepper

flour

butter

3 ounces Chablis wine

8 ounces sliced mushrooms

chopped parsley

chopped onions

minced garlic

heavy cream

dash lemon juice

Season the loin chops with salt and pepper. Turn them in flour.

In a skillet, saute' the chops in hot butter. Turn once to brown the second side.

Add the wine, mushrooms, parsley and onions to the skillet.

Season the mixture with salt, pepper and garlic, to taste.

Simmer, covered, for 8 minutes.

Remove the chops from the pan to a serving plate.

Finish the sauce with a little heavy cream and a dash of lemon juice.

Beef

Per Serving (excluding unknown items): 14 Calories; trace Fat (12.2% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Vegetable.