
Saucy Veal and Potatoes

Marie Merkitich

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1 tablespoon olive oil
2 large onions, chopped fine
1 pound veal cutlets, sliced thin
2 large potatoes, sliced thin
8 ounces tomato sauce
1/2 cup white wine
salt (to taste)
pepper (to taste)

In a Dutch oven, add the oil and place a layer of onions. Add a layer of veal cutlets. Add a layer of sliced potatoes.

Pout tomato sauce on top and add the wine, salt and pepper.

Bring to a boil. Reduce the heat and simmer, covered, for one hour.

Srrve with carrots, peas and crusty Italian bread.

Beef

Per Serving (excluding unknown items): 1198 Calories; 45g Fat (36.3% calories from fat); 99g Protein; 80g Carbohydrate; 11g Dietary Fiber; 372mg Cholesterol; 1772mg Sodium. Exchanges: 3 Grain(Starch); 12 1/2 Lean Meat; 6 Vegetable; 2 1/2 Fat.