

Veal Parmesan

JoAnne Dizazzo - Hudson's Novi

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 eggs

2 teaspoons grated Parmesan cheese

salt

pepper

1 teaspoon chopped fresh parsley

2 1/2 cups dry bread crumbs

vegetable oil

1 pound veal scallopini

1 pound sliced mozzarella cheese

4 to 5 cups spaghetti sauce

1/2 cup grated Parmesan cheese

Preheat the oven to 350 degrees.

In a medium bowl, combine the eggs, two teaspoons of Parmesan cheese, salt, pepper and parsley. Beat with a fork.

Place the bread crumbs in a separate bowl.

In a skillet, heat a little oil. Dip one piece of the scaloppini into the egg mixture and then into the bread crumbs. Cook in the oil for about 2 minutes. Turn the meat and cook 2 minutes longer. Remove from the skillet and drain on paper towels.

Continue with the remaining veal, egg mixture and bread crumbs until all of the veal is cooked.

Place about 1 to 1-1/2 cups of spaghetti sauce into a 9x13x2-inch baking dish. Layer with the cooked veal and then mozzarella cheese. Cover with the remaining sauce. Sprinkle with 1/2 cup of the Parmesan cheese.

Bake for 30 to 40 minutes.

Beef

Per Serving (excluding unknown items): 2498 Calories; 85g Fat (30.3% calories from fat); 82g Protein; 357g Carbohydrate; Cholesterol; 8215mg Sodium. Exchanges: 13 Grain(Starch); 4 Lean Meat; 31 Vegetable; 14 1/2 Fat.