

# Veal Rose

Ray Harder - Valley Forge, PA  
Treasure Classics - National LP Gas Association - 1985

## Servings: 8

*5 pounds boneless loin or rump roast of veal*  
*2 pounds shallots, thinly sliced*  
*1 teaspoon freshly ground black pepper*  
*1 pound thick-sliced bacon*  
*2 1/2 cups rose' wine*  
*1/3 cup red wine vinegar*  
*1/3 cup sugar*  
*1/2 cup port wine*

## Preparation Time: 10 minutes

## Bake Time: 2 hours 15 minutes

Preheat the oven to 350 degrees.

Place the veal in a roasting pan just large enough to hold it comfortably. Cover the top of the roast with half of the shallots and sprinkle with the pepper. Arrange the bacon strips side by side over and around the roast. Pour on 1/2 cup of the rose' wine.

Roast the veal, uncovered, for one and one-half hours.

Meanwhile, place the remaining shallots and wine, the vinegar and sugar into a small saucepan. Bring to a boil over high heat. Reduce the heat to low and simmer for about one hour in order to make a syrupy glaze.

Remove the roast from the oven. Discard the bacon and shallots (See note.) Coat the meat with the shallot glaze and return it to the oven. Roast, uncovered and basting frequently, for 45 minutes, or until the internal temperature registers 165 degrees.

Transfer the veal to a warm platter. Let stand for 15 minutes before carving.

Meanwhile, pour the cooking liquid from the roasting pan into a small saucepan and spoon off as much grease as possible. Pour the port wine into the roasting pan and bring it to a boil over high heat, scraping up the bits from the bottom to deglaze the pan. Pour this mixture into the saucepan and boil for 1 minute over high heat.

To serve, pour the sauce over the meat or pass it separately.

*The discarded bacon and shallots can be made into a nice accompaniment for an egg dish the next day simply by chopping them coarsely, cooking over medium heat until the bacon is crisp and then adding them to the eggs.*

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Per Serving (excluding unknown items): 466 Calories; 28g Fat (55.6% calories from fat); 20g Protein; 30g Carbohydrate; trace Dietary Fiber; 48mg Cholesterol; 920mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 3 1/2 Vegetable; 4 Fat; 1/2 Other Carbohydrates.