
Veal and Shrimp Maison

Fairchild's Restaurant - Monroeville, PA

Pittsburgh Chefs Cook Book - 1989

Servings: 4

16 ounces veal, thinly sliced
clarified butter
8 large shrimp, peeled and deveined
10 large mushrooms, sliced
8 scallions, sliced
8 ounces chicken stock
6 ounces sweet Marsala wine
8 slices Monterey Jack cheese

Flour the veal. Place in a large saute' pan with clarified butter. Quickly brown both sides.

Add the shrimp, mushrooms and scallions. Saute' and deglaze by adding the Marsala wine.

Reduce, then add the chicken stock.

Reduce a little more and add roux to thicken.

Serve after melting the Monterey Jack cheese over each serving, either in the oven or broiler.

Beef

Per Serving (excluding unknown items): 1046 Calories; 77g Fat (66.3% calories from fat); 81g Protein; 6g Carbohydrate; 1g Dietary Fiber; 312mg Cholesterol; 1828mg Sodium. Exchanges: 11 Lean Meat; 1 Vegetable; 9 Fat.