

Veal Parmesan

As many veal cutlets as you need. Mix fine bread crumbs and add grated parmesan until you can smell it and parsley flakes until you can see it. Pepper them – no salt. (Bryan – you will love this measuring system)

Dip in a bowl of flour, then eggs, then this bread crumb mix. Fry in pan in butter until lightly brown. Put in casserole. Cover with Heinz Italian tomato sauce. Bake 325 for 45 minutes to 1 hour. Cool.

You can then freeze. Thaw – heat in oven. When almost hot add grated mozzarella cheese.