

VEAL SCALOPPINE

2 POUNDS VEAL SCALOPPINE, POUNDED 1/4 INCH THICK
GRAPESEED OIL
1/2 CUP OF FLOUR
2 SCALLIONS
3 CLOVES OF GARLIC
1/2 CUP OF WHITE WINE
1 LEMON
8 FRESH SAGE LEAVES

1 1/2 CUPS OF ORZO PASTA OR ANY GRATTONI
1/2 CUP OF PARMESAN CHEESE

BRING A LARGE SAUCEPAN OF WATER TO BOIL. SALT GENEROUSLY.

PEEL AND MINCE SCALLIONS, RESERVING THE GREEN STEMS FOR THE PASTA.

PEEL AND THINLY SLICE GARLIC

DRY THE VEAL WITH PAPER TOWELS. SALT AND PEPPER.

SPREAD THE FLOUR ONTO A SHEET OF WAXED PAPER.

MELT 2 TBSPS OF BUTTER IN 3 TBSPS OF GRAPESEED OIL IN A LARGE SAUTE PAN OVER MEDIUM-HIGH FLAME.

DUMP PASTA IN BOILING WATER. COOK FOR 6-8 MINUTES OR UNTIL THE PASTA IS AL DENTE. DRAIN IMMEDIATELY. ADD 3 TBSPS BUTTER TO THE SAUCEPAN. POUR THE PASTA BACK IN THE SAUCEPAN AND STIR WITH BUTTER, SOME SALT AND THE GRATED PARMESAN. ADD CHOPPED GREEN STEMS FROM THE SCALLIONS.

DREDGE A FEW PIECES OF VEAL IN THE FLOUR, SHAKE OFF EXCESS AND LAY IN THE PAN. DON'T CROWD.

SAUTE FOR 2 MINUTES AND TURN. SAUTE FOR ANOTHER 2 MINUTES. ADD MORE BUTTER OR OIL IF NECESSARY.

DREDGE AND SAUTE REMAINING PIECES IN BATCHES, MAKING SURE NOT TO BURN.

REMOVE TO A WARM SERVING PLATTER.

SAUTE THE SAGE LEAVES TILL CRISP AND RESERVE.

ADD THE WHITE PART OF THE SCALLIONS AND THE GARLIC TO THE PAN. COOK FOR JUST A MINUTE. ADD WINE AND BOIL DOWN, SCRAPING THE BROWN BITS WITH A WOODEN SPOON. REDUCE BY HALF. SQUEEZE IN JUICE FROM HALF A LEMON.

RETURN THE VEAL TO PAN AND BASTE WITH SAUCE FOR 30 SECONDS.

SPOON THE PASTA INTO THE CENTER OF THE SERVING PLATE AND SURROUND WITH VEAL.

STIR 2 TBSPS OF BUTTER INTO THE PAN TO THICKEN THE SAUCE.

SPOON SAUCE OVER VEAL AND GARNISH WITH FRIED SAGE LEAVES.

SERVES 4