

# TIM FARMER'S COUNTRY KITCHEN

## VEAL W/ HOMEMADE STUFFING

### *Stuffing*

*5 slices of bread, chopped*

*1 tablespoon onion, chopped*

*1 tablespoon celery, chopped*

*Poultry seasoning*

*Salt and Pepper*

*1/2 can cream of mushroom soup*

*1 tablespoon melted butter*



Mix together ingredients in bowl until well combined.

*2 Veal cutlets*

*Salt and Pepper*

*Paul Prudhomme Poultry Magic seasoning*

*Breadcrumbs*

*Duck fat*

Flatten and tenderize veal cutlets with mallet. Season with salt, pepper and poultry seasoning. Place stuffing in the center and roll up. Seal with toothpicks. Season with salt, pepper and poultry seasoning and roll in breadcrumbs. Heat fat in skillet until hot and sear veal on all sides. Remove and place in dutch oven.

*1/8 onion, chopped*

*1 stalk celery, chopped*

*Mushrooms*

*Splash of white wine*

*Splash of chicken broth*

*Salt and Pepper*

*Poultry seasoning*

*1 can cream of mushroom soup*

In same skillet you cooked the veal in, add a little more duck fat and cook the onions, celery and mushrooms until soft. Stir in remaining ingredients until heated. Pour in dutch oven next to the veal. Cover and cook 325 degrees for 45 min.