

Veal Escalopes with Steeplechase and Mushrooms



Ingredients

- 6, 4-5oz veal escalopes
- ¼ cup all-purpose flour
- 1 tbsp butter
- 4 tbsp olive oil
- ½ cup Steeplechase wine
- 1 shallot minced
- ¾ tbsp thinly sliced fresh sage
- 2 cups chicken stock
- 3 cups thinly sliced shiitake, cremini, or white button mushrooms

Directions

Season the veal (it doesn't need pounding – escalopes come that way) with salt and pepper and lightly dredge in flour, shaking off any excess. In a large skillet, heat 2 tablespoons of olive oil over medium heat. Place 3 escalopes in the pan and cook until the edges turn golden brown, about 40 seconds. Turn over and cook for another 40 seconds. Transfer to a plate and cover loosely with foil to keep warm. Repeat with the other escalopes, adding the remaining oil.

To make the sauce: Deglaze the pan by adding the Steeplechase wine and shallot, stirring and crystallized juices left clinging to the bottom. Let the wine reduce until almost dry, about 2-3 minutes, then add the stock and mushrooms. Bring to a boil and simmer until the liquid is syrupy, about 9-10 minutes. Remove from heat, swirl in the butter, and add the sage. Season to taste with salt and pepper. Spoon the sauce over the veal and serve.