



Veal Parmigiana

Beat 2 eggs with 1 tsp. salt and $\frac{1}{4}$ tsp. pepper. Mix 3 tbsp. grated Parmesan with 1 cup bread crumbs. Dip $1\frac{1}{2}$ lb. veal cutlets in egg and cover with crumbs. Saute until golden brown in 6 tbsp. olive oil.

Layer in a casserole. Pour 8 oz. tomato sauce over the veal. Top with $\frac{1}{2}$ lb. shredded mozzarella. Bake at 325 degrees for about 15 min. until the cheese melts and browns lightly.

Serve with green beans, a tossed salad and chunks of Italian bread or Prisco's garlic bread; be sure to have a bowl of fresh fruit on your table. Finish the meal with cannoli and espresso coffee for dessert.

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