

Veal dishes were a specialty of the house at Turd's Italian restaurant in New Orleans. Modonna would buy only the finest white, milk feed veal and turn it into wonderful meals. One of my favorites was Scaloppini al Marsala. Tender morsels of the veal round cut to about two inch scallops were pounded lightly to make them thin. Each piece was dusted in flour with the excess shaken off and then gently sauteed in butter. Some of the flour from the veal combined with the butter and browned slightly. The pan was deglazed with Marsala wine which combined with the butter and flour to form the most delectable sauce ever. The veal was removed to serving plates and then garnished with the sauce.

Today we prepare Modonna's Scaloppine and serve it with pasta bathed in butter and cheese, much the way she did.

As a side dish we prepare a simple dish of wilted spinach garnished with olive oil and lemon. Colorful and delicious, it rounds out the flavors of another Turci memory.

SCALOPPINE AL MARSALA VEAL SCALLOPS WITH MARSALA WINE

1 1/4 lb Veal round, 1/8 inch thick
Flour
8 tbs Butter
Salt
Pepper
1/2 cup Marsala wine (dry)

- Cut rounds into small pieces.
- Pound lightly.
- Dredge in flour.
- Melt butter in large skillet.
- Saute quickly on both sides over medium heat.
- Pour over meat the Marsala and saute for one (1) more minute.
- Remove veal to serving platter
- Pour sauce over veal.

PASTA CON BURRO E PARMIGIANO PASTA WITH BUTTER AND PARMESAN

1 lb Fettuccine pasta
8 tbs Butter, cut in pieces
8 tbs Parmesan cheese

- Bring a large pot of salted water to a boil.
- Add fettuccine and stir well.
- Boil gently until al dente.
- Drain completely.
- Place in a large bowl.
- Add the butter and cheese.
- Toss until butter has melted.

SPINACHI AL OLIO E LIMONE SPINACH WITH OIL AND LEMON

2 1/2 lbs Fresh spinach
1 tsp Salt
3 tbs Olive oil
1 1/2 tbs Lemon juice

- Wash spinach and remove thick stems.
- Put 1/2 inch water in large pot.
- Bring to a boil.
- Add spinach and salt.
- Stir with a wooden spoon until wilted.
- Cook for 3 minutes.
- Drain and press as much water as possible.
- Spread on a serving platter.
- Sprinkle with oil and lemon juice.
- Turn gently and chill thoroughly.