

Veal Oscar

Ingredients

- 4 to 5 boneless veal cutlets
- 1 cup all-purpose flour
- 1 cup cream
- 1 bunch green onion chopped
- 1 bunch fresh parsley chopped
- ¼ teaspoon salt
- 1/8 teaspoon pepper
- 1/8 chopped tarragon
- 1/8 chopped onion
- 3 tablespoons olive oil
- 1 ounce dry white wine
- 8 ounces crabmeat flaked
- 8 ounces parmesan cheese
- 1 stick butter
- ½ tablespoon Italian seasoning

Preparation

- **Step 1:** Make the sauce, melt 1 stick of butter and add in ½ cup of flour when it becomes a light paste slowly add in the cream and allow to thicken. Once this gets a smooth consistency slowly add in the parmesan cheese then add in the crabmeat and tarragon.
- **Step 2:** In a shallow dish mix together flour, salt, pepper, and tarragon
- **Step 3:** heat a large skillet and then add in olive oil, add in the veal and when it starts to brown splash in the white wine
- **Step 4:** pour the sauce over the veal and top with the chopped green onions and parsley