

Escalopines Madrileños
(Veal Medallions with Fresh Tomato Sauce)

1 tbsp minced parsley	4 tbsp olive oil
1 clove garlic, crushed	2 eggs, lightly beaten
¼ cup flour	1½ lbs veal medallions, in very thin slices
Tomato sauce	

Tomato Sauce:

<i>1 tbsp olive oil</i>	<i>1 tbsp minced parsley</i>
<i>1 medium onion, finely chopped</i>	<i>Salt</i>
<i>2 fresh tomatoes, finely chopped</i>	<i>Freshly ground black pepper</i>

To make the tomato sauce, heat the 1 tablespoon of oil in a skillet and sauté the onion until it is wilted. Add the tomato, parsley, salt, and pepper; cook slowly, uncovered, until the tomato is barely tender, about 10-15 minutes. The sauce should have a fresh taste.

To prepare the veal, combine the parsley, garlic, and flour. Coat the veal with this mixture, pressing the palm of your hand so that it adheres well. In a skillet, heat the 4 tablespoons of oil to the smoking point. Dip the floured veal into the beaten egg, and then place the veal directly in the hot oil. Fry quickly. As the pieces brown lightly, remove them to a warm platter and continue frying the rest of the pieces. Serve with the tomato sauce on the side. Baked Stuff Potatoes with Cured Ham are an excellent accompaniment, and perhaps a light red reserve wine such as Marqués de Cáceres.

Serves 4.