

Filetes de Ternera Empanados
(Breaded Veal Cutlets, Spanish Style)

1 egg	1 lb veal cutlets, sliced very thin
1 tspn. lemon juice	salt
bread crumbs	freshly ground pepper
1 tbsn. minced parsley	3 tbsn. olive oil

Beat together the egg and the lemon juice. Combine the bread crumbs with the parsley. Sprinkle the cutlets on both sides with salt and pepper. Dip the cutlets in the egg mixture, then coat with the bread crumbs, pressing so that they adhere well. Let the cutlets dry for 20 minutes.

Heat the oil to the smoking point. Lower the heat and fry the cutlets until golden. Serve with Sautéed Green Peppers and Pimientos. A light red wine-Diamante, for example-is a good choice.

Serves 4.