

Veal Madrileños

Veal Patties:

1 pound ground veal
pancetta, ¼” slice chopped
(or 3-4 slices of bacon)
1 clove garlic crushed
salt & freshly ground pepper
Olive oil to coat a skillet

Tomato Sauce:

1 tablespoon olive oil
1 medium onion finely chopped
1 cup diced tomatos (drained)
1 tablespoon fresh herb (basil, parsley or sage)
salt & freshly ground pepper

Combine the ground veal with the other ingredients and make into 4 patties. Heat olive oil in the skillet. Place veal patties directly into the hot oil and cook until browned.

Remove the skillet to a 350° oven and bake 15 minutes.

To make the tomato sauce, heat 1 tablespoon oil and sauté the onion in it until wilted.

Add the tomato, the herb, salt & pepper and cook slowly until barely tender, about 10-15 minutes. The sauce should have a fresh taste.

Serve with the tomato sauce on the side.

Serves 2-4