

Veal Scaloppini with Marsala

2 tablespoons vegetable oil	Flour, spread on a plate
2 tablespoons butter	Salt
1 pound veal scaloppini, flattened (See Preparing Veal Scaloppini)	Black pepper, freshly ground
	½ cup dry Marsala wine

1. Put the oil and 1 tablespoon butter in a skillet and turn on the heat to medium high.
2. When the fat is hot, dredge both sides of the scaloppini in flour, shake off excess flour, and slip the meat into the pan. Brown each piece quickly on both sides, about half a minute per side if the oil and butter are hot enough. Transfer them to a warm plate, using a slotted spoon or spatula, and sprinkle with salt and pepper. (If the scaloppini don't all fit into the pan at one time without overlapping, do them in batches, but dredge each batch in flour just before slipping the meat into the pan; otherwise the flour will become soggy and make it impossible to achieve a crisp surface.)
3. Turn the heat on to high, add the Marsala, and while it boils down, scrape loose with a wooden spoon all browning residues on the bottom and sides. Add the second table spoon of butter and any juices the scaloppini may have shed on the plate. When the juices in the pan are no longer runny and have the density of sauce, turn the heat down to low, return the scaloppini to the pan, and turn them once or twice to baste them with the pan juices. Turn the entire contents of the pan onto a warm platter and serve at once.