

VEAL GORGONZOLA with sweet-and-sour red cabbage

R. S. V. P.

Having relatives who live near Lansing, Illinois, gives us a reason to visit that part of the country—and after trying the veal with Gorgonzola sauce and red cabbage at Cafe Borgia, we have one more reason to go.

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VEAL WITH GORGONZOLA AND SWEET-AND-SOUR RED CABBAGE

6 SERVINGS

- 1 cup chicken stock or canned low-salt chicken broth
- 1 cup beef stock or canned beef broth
- 6 tablespoons (about) olive oil
- 2½ pounds ¼-inch-thick veal cutlets
- 1 cup all purpose flour
- ½ cup dry white wine
- 1 cup whipping cream
- 6 ounces Gorgonzola cheese, crumbled
- Sweet-and-Sour Red Cabbage (see recipe)

Boil both stocks in medium saucepan until reduced to ¾ cup, about 15 minutes. Set aside.

Preheat oven to 200°F. Heat 1 tablespoon olive oil in heavy large skillet over medium-high heat. Working in batches, dredge veal in flour, shaking off excess. Sauté veal until brown and cooked through, adding more oil to skillet as needed, about 2 minutes per side. Transfer to baking sheet; keep warm in oven.

Add wine to same skillet and boil over medium-high heat until liquid is reduced by half, scraping up any browned bits, about 2 minutes. Add stock mixture and boil until liquid is reduced to ½ cup, about 2 minutes. Reduce heat to medium. Add cream and Gorgonzola; simmer until cheese melts. Season to taste with salt and pepper. Transfer veal to platter and spoon sauce over. Serve with Sweet-and-Sour Red Cabbage.

SWEET-AND-SOUR RED CABBAGE

6 SERVINGS

- ¼ cup (½ stick) butter
- 1 2¼-pound red cabbage, thinly sliced (about 12 cups)

- 6 tablespoons sugar
- ⅔ cup balsamic vinegar

Melt butter in large pot over medium heat. Add cabbage and sauté until slightly wilted, about 5 minutes. Add sugar; toss to coat evenly. Add vinegar. Reduce heat to medium-low; simmer until cabbage is tender, stirring often, about 30 minutes. Season to taste with salt and pepper.

