

Paprika Creamed Veal

8 servings

Ingredients:

4 pounds Veal Stew Meat

½ teaspoon garlic powder

2 cups consume

1 tablespoon lemon juice

½ pound small white onions

½ cup sour cream

1 tablespoon sweet Hungarian paprika

6 tablespoons flour

1 Bay leaf

½ cup butter

1 cup Sauterne (optional)

salt & pepper

Sprinkle veal with garlic powder, salt, & pepper, and brown in butter, a little at a time.

Add to consume: lemon juice, Bay leaf, and paprika.

Sprinkle veal with flour.

Pour in consume and add onions.

Cover tightly and simmer on lowest heat, 1 to 1½ hours.

Stir in wine and sour cream, and heat very gently.

Serve over rice or brown rice.