

Veal Cookery Craig Claiborne

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Summary:

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Craig Trading | Veal Veal is the meat from a calf slaughtered up to the age of 12 months. The production of veal is linked to the dairy industry as cows must produce calves in order to produce milk. The resulting females are raised for the dairy industry and males are slaughtered for veal meat. Veal shanks with mushrooms and rosemary - NYT Cooking Heat the oil in a heavy skillet large enough to hold the pieces in one layer and cook the pieces, turning often, until they are thoroughly browned all over. Pour off the fat from the skillet. Scatter the onions, garlic and mushrooms around the meat, and cook, stirring, until the vegetables are wilted. Veal Rolls Stuffed with Prosciutto and Cheese Recipe ... Cook, turning occasionally, until they are nicely browned all over, 3 or 4 minutes. Reduce the heat and continue cooking over moderately low heat for about 15 minutes.

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