



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Veal Scallopini with Sage

2 tbsp unsalted butter

3 garlic gloves

1-1 ¼ lbs. veal scallops slice very thin

Flour for dusting

16 fresh sage leaves

Melt butter in a large skillet and add whole gloves of garlic. Sauté for 3-5 minutes making sure not to brown the butter or garlic. Lightly dust the veal scallops with flour and put in hot skillet. Tuck sage leaves under the scallops so that they stick to the meat. Sauté for 2 minutes and turn over, then sauté just 2 minutes longer. Serve immediately.

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