

Veal Piccata with Bacon Brussels Sprouts & Rosemary Smashed Potatoes

Serves 4:

Ingredients

Bacon Brussels Sprouts:

1 1/2 pounds brussels sprouts
4 slices thick cut bacon (about 4 ounces)
2 garlic cloves, minced
kosher salt and freshly ground black pepper
1 tablespoon unsalted butter
1/4 cup panko breadcrumbs

Rosemary Smashed Potatoes:

2 pounds yukon gold potatoes, cut into 2 inch pieces
kosher salt and freshly ground black pepper
1 cup milk
2 tablespoons unsalted butter
1 large rosemary sprig

Veal Piccata:

1 1/2 pounds veal cutlets
1 cup all purpose flour, preferable Wondra
kosher salt and freshly ground black pepper
2 tablespoons unsalted butter, divided
1 tablespoon olive oil
1/2 cup dry white wine
1 tablespoon lemon juice
2 tablespoons capers, drained
2 small lemons, thinly sliced

Preparation

Make Bacon Brussels Sprouts: rinse sprouts and trim their ends.
Bring a saucepan of water to boil and blanch sprouts for 3 or 4 minutes.
Drain them and shock in an ice water bath.

Chop thick cut bacon into 1 inch dice.

In a large skillet over medium heat, sauté bacon for 8 to 10 minutes, until golden on all sides.

Turn off heat and, using a slotted spoon, remove bacon bits and drain on towels.

Cut brussels sprouts lengthwise in half.

Place skillet back over medium low heat and cook sprouts in bacon fat, cut side down, without disturbing.

Sprinkle minced garlic over veggies and season lightly with kosher salt and freshly ground black pepper.

Cook until brussels sprouts are caramelized and golden, about 10 to 12 minutes.

Turn them over and add unsalted butter to the pan and melt.

Sprinkle panko crumbs into skillet and cook, stirring, until crumbs are golden and sprouts are tender.

Prepare Rosemary Smashed Potatoes: place cut potatoes into a large saucepan.

Cover with water, add a generous pinch of kosher salt and bring to a boil.

Turn down heat slightly to maintain a low boil until potatoes are cooked, about 15 minutes total.

Drain and return to the dry saucepan.

Place milk, butter and rosemary sprig into a small saucepan.

Bring to a simmer over a low flame, until the butter melts.

Turn off the heat and let rosemary infuse the milk mixture.

Using a hand masher, smash the spuds coarsely.

Slowly add infused milk, pouring it through a strainer.

Continue smashing and stirring until potatoes reach the consistency you like.

Taste and season with kosher salt and freshly ground black pepper.

Cook Veal Piccata: place cutlets between sheets of plastic wrap and pound thin with a meat mallet.

Heat a large skillet over medium high heat; melt a tablespoon each of butter and olive oil in the pan.

In a pie plate, mix flour with kosher salt and freshly ground black pepper.

Dredge veal cutlets in flour mixture, then add to hot skillet.

Sauté cutlets in pan until golden brown, about 3 minutes on each side.

Cook cutlets in batches, if necessary--don't crowd the pan or the meat will steam instead of sauté.

As cutlets cook, remove them to a platter and keep warm.

Reduce heat under skillet to medium and add white wine, lemon juice, capers and thin lemon slices.

Cook, stirring and scraping brown bits from bottom of pan, until the sauce is slightly reduced.

Add a bit more butter, taste, and adjust for seasoning.

Plate the smashed potatoes and lay veal cutlets on top; spoon sauce with lemons and capers on top.

Serve a portion of brussels sprouts alongside, garnishing with crispy bacon.