

## Veal Oscar

recipe by Jeff Baldwin

1 bunch asparagus spears, ends trimmed  
4-4 oz. Maryland Crab Cakes  
1/2 cup flour  
1 teaspoon salt  
1/2 teaspoon black pepper  
6 veal cutlets, lightly pounded  
2 tablespoons butter, divided  
1 shallot, chopped  
1 tablespoon fresh tarragon, chopped  
1 tablespoon olive oil

Blanch asparagus tips in simmering water. Drain and set aside. Sauté crab cakes in butter. Reserve crab cakes and keep warm. In a shallow dish, combine flour, salt and pepper; coat pieces of veal. In a sauté pan over medium heat, melt 1 tablespoon of butter and fry cutlets 3 minutes on each side until golden brown. Remove the veal and put on a warm platter. Using the same pan, melt remaining butter. Stir in shallots and tarragon. Add olive oil, asparagus and crab. Sauté 2 minutes to warm.

To serve: place asparagus and crab on top of each cutlet. Drizzle each with Béarnaise Sauce (see recipe). Serve hot. Variation: May substitute chicken or turkey cutlets for veal.