

## **Geschnetzeltes**

(Veal Strips)

By Robert Graf from Alphorn Bistro

1 Lb. Veal boneless  
1 Tablespoon diced onion  
2 Tablespoon butter  
2 Tablespoon flour  
1 Cup water  
1 Teaspoon beef base or 1 bouillon cube  
Salt, pepper  
4 Tablespoons heavy cream

Pound veal until thin, and cut into strips  $\frac{3}{4}$  inch wide. Melt butter in fry pan, sauté onion and veal approx. 5 minutes. Sprinkle with flour and sauté 1 minute. Add water and soup base, stir until thick and smooth, simmer 3 to 5 minutes, and add cream and season with salt and pepper. Serve over noodles or Spaetzle.