

Veal Genovese Cutlets

1 pkg (16ozs)	J.B. Hendry Veal Cutlets
2	Eggs
½ c.	Heavy Cream
2 tbs	Fresh Garlic, Chopped
1 stalk	Green Onion, Chopped
¼ c.	Grated Romano
¼ c.	All Purpose Flour
	J.B. Hendry Seasoning Mix



Preparation of egg wash:

Combine eggs, cream, garlic, green onion and cheese, mix thoroughly.

Lightly season cutlets with J.B. Seasoning Mix, lightly coat with flour, dip floured cutlets into egg mixture.

In large heated saute pan lightly coated with olive oil, saute cutlets on medium heat, until golden brown.