

Veal Chops With Mushroom Sauce

Circa 1972 Marjon Promotion Cards

1/3 cup flour

1 ½ tsp salt

¼ tsp pepper

6 Veal Shoulder Chops

4 Tbsp oil

1 clove garlic, chopped

2 10 ½ oz. Cans condensed Cream of Mushroom Soup

1 Tbsp paprika

3/t tsp salt

dash marjoram

Combine flour, salt and pepper in a paper bag. Drop the chops in and shake until each is coated with flour. Heat oil in a heavy skillet with garlic. Add chops and brown on both sides. Drain off fat. Mix mushroom soup and paprika, salt and marjoram and pour over chops. Cover and cook, stirring occasionally, over low heat about 20 minutes. Makes 6 servings.

Recipe from: myretrorecipes.com