

Turkey Marsala

½ pound mushrooms
1 pound turkey scallops
½ cup flour
6 tablespoons butter

2 tablespoons olive oil
1 cup dry Marsala
½ cup beef stock
Salt and pepper

If you can't find precut turkey cutlets in the supermarket, buy a whole skinned turkey breast. Place it in the freezer for about ½ hour to make it easier to slice. Then cut ¼-inch slices from it with a very sharp, thin-bladed knife. Freeze the remainder of the turkey for another use.

Place the cut turkey slices between two sheets of wax paper, and pound them as thin as possible—without tearing them—with a rolling pin or the flat side of a meat cleaver.

Slice the mushrooms and sauté them in 2 tablespoons of butter and 1 tablespoon of oil until lightly browned. Season with salt and pepper, and scrape them into a bowl, keeping them warm.

Just before frying, season the turkey scallops with salt and pepper and dredge them in the flour. Place the scallops in a sieve, shaking off any excess flour.

Heat 2 tablespoons of butter and 1 tablespoon of olive oil in the same skillet until bubbling hot. When the foam subsides, sauté the turkey scallops a few at a time (don't crowd the pan) until browned, about 2 minutes on each side. Remove to a hot platter and keep warm while you prepare the sauce.

Pour the Marsala and beef stock into the same pan, and over high heat reduce the liquids to less than half, or until the liquids become syrupy. Off the heat, swirl in the remaining 2 tablespoons of butter a bit at a time. Taste for seasoning.

Scatter the mushrooms over the turkey scallops, and pour the sauce over them.

Serves two.