

Scarpetta

by Wheatfields



3oz cut rope sausage
3oz julienne chicken
3 oz. red and green bell peppers
1tsp garlic/shallot mix
1 tbs flour
1/2 cup Marsala wine
1/4 cup veal demi
1 tbs butter

Directions:

Sauté chicken and sausage over medium-high heat until brown. Add peppers and garlic. Add flour and stir to make roux. Deglaze pan with Marsala and reduce by half. Add demi and mix until smooth. Remove from heat and add butter.

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