

VEAL STEW

INGREDIENTS

3 tablespoons butter
1 lb (454 g) cubed veal
2 tablespoons flour
1 cup chicken broth
1 chopped onion
6 cloves
¼ teaspoon of each ingredient: salt, marjoram, and thyme
1 bay leaf

PREPARATION

1. Heat the butter in a saucepan. Add the veal and brown gently on all sides. Sprinkle the meat with flour and cook briefly, stirring gently.
2. Add the chicken broth, stirring constantly.
3. Add the onion, salt, marjoram, thyme, and bay leaf.
4. Cover and cook for 90 minutes over medium heat.

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