

Jole

Chicken Fried Sweetbreads Green bean and wild mushroom casserole 2005 Sisters

1lb veal sweet breads blanched and pressed
2 cups butter milk
1 t Dry thyme
1 t mustard
1 t paprika
1 t Tabasco

Mix ingredients slice sweet breads and marinate for 1 hour

1 cup blanched green beans
½ cup wild mushrooms
1 T garlic chopped
Rosemary
Heavy cream

Sautee mushrooms in olive oil until aromatic and golden brown, add garlic cook for 1 more minute, add beans and cream and reduce by a ¼.

Drain sweet breads season with salt and pepper and coat in all purpose flour. Pan fry until golden brown on each side pat dry on paper towels and serve over green beans.