

## Grilled Stuffed Veal Rolls

You know that summer is just around the corner when the grilling recipes start to show up! This simple southern Italian-style stuffed veal rolls work with chicken or beef, but the veal makes them a real treat.

### Ingredients:

1 lb | 500 g sliced veal cutlet

1 cup | 250 mL fresh bread crumbs

2 cloves garlic, minced

1/2 cup | 125 mL flat leaf parsley, chopped finely

8 tbsp | 120 mL pine nuts

1 tbsp | 15 mL dried cranberries

1/4 cup | 50 mL olive oi

1/2 tsp

2 mL freshly grated black pepper

1/4 cup | 50 mL white wine or dry Marsal

Additional chopped parsley, olive oil and the juice of a half a lemon if desired for garnish.

On a clean chopping board, pound cutlets between two pieces of plastic wrap until thin, being sure not to break through the meat. Refrigerate until ready to use.

In a medium bowl combine the remaining ingredients; stir and set aside.

Place each cutlet on a clean surface and spread with a stuffing mixture, roll tightly and pierce with a skewer or tie with kitchen twine.

Grill on barbeque or broil in oven until cooked to desired doneness.

Sprinkle with additional chopped parsley, olive oil and lemon juice if desired.

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