



BERRY**VEAL**

Veal made easy



BUONGUSTO

Please enjoy our recipe selections.

The year was 1940. The Dodgers were still based in Brooklyn, and the Gioia family established the Berry Veal Company, named for the street they called home. Over the years, the family mastered the arts of slaughtering, skinning, boning, and processing quality veal products that are portion-controlled and hormone-free.

While our passion for making hand-crafted veal products has never wavered, our move to Boynton Beach, Florida, in 1985, put us in a position to grow exponentially. In just three years we'd doubled in size and expanded our distribution network. With our enormous purchasing power, we can service the full spectrum of accounts at the national level.

Today, Alan and Richard Gioia oversee all plant operations, including shipping, quality control, sales and service. With a product list that embraces customized cuts of products—including Osso Bucco, Lolli Pop Veal Chops, Bob Veal and Special Fed Veal—we're proud to have our own in-house U.S.D.A Inspector based on our premises.

With all this success, one thing hasn't changed: the Gioia family stands behind the uncompromising quality and consistency of every Berry Veal product we produce. It's your assurance that you and your customers will enjoy the finest veal there is, anywhere, every time.


Alan Gioia


Richard Gioia

Petite Osso Bucco

INGREDIENTS

- › Berry Veal Petite Osso Bucco Center Cuts
- › 1/2 cup flour
- › salt and pepper, to taste
- › 3 tablespoons olive oil
- › 3 tablespoons butter
- › 1 onion, chopped
- › 1/2 cup celery, chopped
- › 1/2 cup carrots, chopped
- › 4 cloves garlic, coarsely chopped
- › 2 bay leaves
- › 3 tablespoons fresh Italian parsley, finely chopped
- › 1 cup dry Marsala
- › 2 cups veal or chicken stock
- › 2 tomatoes, peeled, seeded and chopped

PREPARATION

In a large shallow platter, season flour with salt and pepper. Dredge the veal shanks in the mixture and tap off any excess flour. In a large heavy skillet or Dutch oven, heat the oil and butter. Sear the shanks on all sides, turn bones on sides to hold in marrow. Add more oil and butter if needed. Remove the browned veal shanks and set aside.

Add onion, celery, carrots, garlic, bay leaves and parsley to the pan and cook until softened. Season with salt and pepper. Raise the heat to high, add the wine and deglaze the pan. Return the shanks to the pan; add the stock and tomatoes, drizzle with olive oil. Reduce the heat to low, cover and place in a 275 degree F oven for about 1-1/2 hours or until meat is tender. Baste meat a few times during cooking. Remove cover; continue to simmer for 10 minutes to reduce sauce.



Item #: 27041



Veal Milanese

INGREDIENTS

- › Berry Veal Leg Cutlet pounded to 1/8-inch thickness
- › 1/2 cup flour
- › 1 egg beaten with 2 tablespoons water
- › 1/2 cup grated Parmigiano-Reggiano
- › 1 cup dry panko breadcrumbs
- › Kosher salt and freshly ground black pepper
- › 1 tablespoon chopped parsley
- › about 1 cup blended oil

PREPARATION

In one bowl, season flour with parsley, salt and pepper. Make egg wash in a second bowl. Combine Parmigiano-Reggiano and breadcrumbs in third bowl, and season to taste with salt and pepper.

Dredge veal in flour, then egg, and then transfer to breadcrumbs. Press crumbs so they stick to veal. Heat oil over medium-high heat until shimmering, and corner of veal dipped in oil immediately starts bubbling. Carefully add one piece of veal to hot oil. Cook until golden brown on first side, carefully turn with tongs and cook until second side is golden brown. Adjust heat as necessary to prevent oil from burning. Transfer veal to paper towel-lined plate and season immediately with salt. Repeat with more scallopini.



Item #: 3025 5 oz.



Veal Piccata

INGREDIENTS

- › Berry Veal Top Round (2 oz.)
- › 2 tablespoons extra-virgin olive oil
- › 1 cup all-purpose flour
- › Kosher salt and freshly ground black pepper
- › 4 eggs, beaten
- › 1 cup dry white wine
- › 1 lemon, juiced
- › 2 tablespoons capers, washed and drained
- › 1/2 stick unsalted butter
- › 1 tablespoon chopped fresh flat-leaf parsley

PREPARATION

Place a large sauté pan over medium heat; add 2 tablespoons of olive oil. In a shallow bowl combine flour, salt and pepper, to taste. Coat cutlets in flour. Beat eggs in a bowl with 1 tablespoon of water, and season to taste. Dip cutlets in egg wash and then place directly into hot pan. Cook veal about 2 minutes per side until golden brown. Set veal cutlets aside on a plate.

Deglaze pan with white wine and cook to reduce by half. Add lemon juice, capers and parsley. Then add 2 tablespoons butter as you whisk to thicken the sauce.



Item #: 9072 2 oz.



Veal Stroganoff

INGREDIENTS

- › Berry Veal Stew Meat, 1 lb.
- › 2 tablespoons olive oil
- › 6 tablespoons (3/4 stick) butter
- › 1/4 cup finely chopped shallots
- › 1 pound small button mushrooms, thickly sliced
- › 1 cup canned beef broth
- › 2 tablespoons cognac
- › 3/4 cup whipping cream
- › 1 tablespoon Dijon mustard
- › 1 tablespoon chopped fresh dill
- › 1 tablespoon paprika



PREPARATION

Pat meat dry with paper towel. Sprinkle with salt and pepper. Heat oil in heavy large skillet over high heat until very hot. Working in batches, add meat in single layer and cook just until brown on outside, about 1 minute per side. Transfer to plate.

Melt 2 tablespoons butter in same skillet over medium-high heat. Add chopped shallots and sauté until tender, scraping up browned bits, about 2 minutes. Add mushrooms. Sprinkle with pepper and sauté until liquid evaporates, about 12 minutes. Add beef broth, then cognac. Simmer until liquid thickens and just coats mushrooms, about 14 minutes. Stir in cream and Dijon mustard. Add meat and any accumulated juices from plate. Simmer over medium-low heat until meat is heated through, about 10 minutes. Stir in chopped dill. Season to taste with salt and pepper.

Item #: 7100 Veal Stew





Top Round Veal Cutlet 4 oz.
Item #: 9024



Loin Fillet Veal Cutlets 4 oz.
Item #: 041



Natural Veal Slices 5 oz.
Item #: 3325



Veal Leg Cutlets 6 oz.
Item #: 3024



Veal Center Cut Rib Chops 14 oz.
Item #: 014

Veal End Cut Chops 10-14 oz.
Item #: 68171

Veal Loin Chop/Porterhouse 14 oz.
Item #: 68014



BERRY VEAL

*Keepin'
it Veal*

For more recipes, visit vealmadeeasy.com.

To order, call Berry Veal at **(800) 226-VEAL** or visit **berryveal.com**.

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