

Saltimbocca alla Romana

Prep Time : 10min

Cook Time : 15min

Course : Entree

Special : Easy, Quick

Type of Prep : Sauté

INGREDIENTS:

- **1 lb. Cut into 8 Venison cutlets or scallops**
- **8 Prosciutto, cut paper thin**
- **4 Fresh sage leaves**
- **Olive oil or butter**
- **Juice of Lemon**
- **1-3 T. Capers**

PREPARATION:

Assuming you want to serve 4 you will need a pound of venison cutlets or scallops (each about the size of a playing card).

Pound cutlets to a ¼ inch. Cut slices of prosciutto, 4 leaves of sage torn in ½. Season with a pinch of salt & a couple grinds of fresh pepper.

Melt butter or oil in a sauté pan & saute venison for a couple minutes per side. Add Prosciutto to brown all sides, add lemon juice and capers to warm. Serve with their drippings.

4 Servings