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Justino's



RECIPES
ON THE
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Fine Rich Three Years Old

Full-bodied and round-textured, with an intense bouquet. A fine accompaniment to desserts and cheeses, it is also a delicious after dinner drink.

Veal Madeira

1 1/2 lb veal scaloppini
Flour, seasoned with salt and pepper
Butter
1/2 lb fresh mushrooms, sliced
3/4 c. Justino Fine Rich Madeira

Dredge veal in seasoned flour and sauté in butter until just browned. Lightly sauté mushrooms in butter; add to veal. Pour Madeira over veal and mushrooms and stir sauce as it heats - it will thicken very slightly. Serve immediately, pouring sauce over each serving. Serve with mashed potatoes.
Serves 4.

Baked bananas in Madeira sauce

10oz frozen raspberries with syrup, thawed
1 tsp lemon juice
1/2 c. Justino Fine Rich Madeira
1/4 tsp ground cardamom
1/2 c. diced dried apricots (3 oz.)
1 tsp cornstarch
6 bananas, firm-ripe
3 Tbs brown sugar
4 Tbs chopped nuts

Oven 425F. Set aside 2 Tbs of raspberry syrup. Combine raspberries, rest of syrup with lemon juice, Justino, cardamom, apricots in a small pot. Bring to a boil, lower heat, simmer 15 min. stirring occasionally. Combine cornstarch and 2Tbs raspberry syrup. Stir into the hot mixture, cooking and stirring for 2 min. Peel bananas and slice lengthwise without cutting all the way through. Arrange in a large shallow baking dish. Spoon raspberry mixture down the center of each banana and sprinkle brown sugar over the top. Bake until bubbly, about 10 min. Delicious with a scoop of ice cream or frozen yogurt! Serves 6.