



Donated by Allen & Myra Charleston

This is actually one of the first recipes Momma (Miss Billie) and I did together with emu meat.

Emu Scaloppini with Mushroom Sauce

- 1 pound emu fan steaks (1/4 inch thick)
- 2 cups sliced fresh mushrooms
- 1 1/2 cup chicken broth
- 1/2 teaspoon lemon pepper
- 1/2 stick of margarine
- 1 medium onion, sliced
- 1 tablespoon lemon juice
- 1 tablespoon parsley, minced

Cut emu into 4 to 6 pieces, and lightly pound until 1/8" thick. Sprinkle with lemon pepper.

In a 12" skillet, melt 2 tablespoons of margarine over moderate heat. (Add more margarine as needed).

Sear emu steaks on both sides and transfer to a platter, cover with foil and keep warm.

Add remaining ingredients (except for parsley) to skillet. Bring to a boil and boil uncovered, stirring frequently, until slightly thickened and vegetables are tender.

Pour over emu steaks.

Serves 4.