

GRILLED VEAL CHOPS

A good cut of veal is very light pink. It doesn't matter if you buy the rib or loin cut. Whichever you prefer. Pictured is rib cut Grilled Veal chops.



Grilled Veal chops

Grill/broil on high to searing the outside, keeping it pink inside. Please do not over cook it or you will find it dry and tough.

Ingredients;

2 to 4 veal chops, about 1"-1.5" thick, loin or rib cut

2 TBLS extra virgin olive oil

1 TSP Bell's Seasoning (the yellow box with the turkey on it)

2 cloves fresh garlic, crushed and mashed

I have an herb garden so if you have any, a few leaves of each; sage, thyme, oregano, rosemary



Veal chop

Directions;

Place all the ingredients in a freezer bag and let marinate for 2-24 hours refrigerated.

Place on a hot grill and sear the meat on both sides. Baste once with the marinade. Cook until the center is pink about 155-160 degrees on a meat thermometer.

Serve with your favorite side dishes.