

## 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*

## Liz's Pantry

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

<http://www.lizspantry.com/grilled-veal-chops/> by Liz Rotondo



*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.



Liz's Pantry

cooking, baking, tips & tricks