

Veal Chops with Gorgonzola Butter

So simple, yet so tasty but then what isn't when grilled on the barbecue?

Makes 2 Servings

2 bone-in veal steaks

¼ tsp. Kosher salt or sea salt, or to taste

¼ tsp. freshly ground black pepper, or to taste

EVO to moisten steaks, up to 1 ½ tsp. per side

1 Tbsp. each Gorgonzola cheese & unsalted butter, at room temperature

Prepare the barbecue on high heat using the direct cooking method.

Mash together the cheese & butter; cover & set aside.

Season the steaks & rub with EVO 1 hour ahead of the cooking time; cover & set aside.

Place the steaks over the hot coals & grill to the desired doneness. Remove to a warm platter & top each with a dollop of the Gorgonzola butter.

****If you would like to check grilling times, see my Grilling Chart.**