

Grilled Veal Chops with Rosemary

This recipe transports me to Italy, the tantalizing aroma of meat, sizzling over a wood fire. Here at home we will have to make do with our trusty Weber & real charcoal! Try with beef or pork too!

Makes 6 Servings

5 Tbsp. EVO
¼ cup dry red wine
1 ½ Tbsp. fresh rosemary, chopped
2 large garlic cloves, lightly crushed
½ tsp. salt, Kosher, preferably
½ tsp. freshly ground black pepper
6 (8 oz.) veal rib or T-bone chops, ¾ to 1" thick

Fresh Rosemary sprigs

Whisk the oil, wine, rosemary, garlic & pepper to blend. Place veal chops in a large dish and add the marinade, turning the chops over to coat them. Marinate at room temperature for 1 hour or in the fridge for up to 4 hours; turning the chops occasionally.

Prepare barbecue – see barbecue category on using real charcoal.

If using a gas barbecue heat on medium-high heat.

Remove chops from marinade and shake off excess. Season with salt. Lightly oil the grill and barbecue to desired doneness, approximately 4 minutes per side for medium-rare.

Transfer to a serving platter, let rest for a minimum of 5 minutes; garnish with rosemary sprigs. Buon gusto!

****I like to use Kosher salt for grilling meats.**