

Pan Seared Stuffed Veal Chops

Chef Judi Gallagher

Thanks to the butcher's at Fresh Market, these Veal Chops will make you feel as though you are at the finest steakhouse in the country. I love preparing this dish for a holiday when I really want to make a special dinner. Serve with a bottle of Zinfandel.

Ingredients

- 5 tablespoons extra-virgin olive oil
- 1/4 cup dry red wine
- 1 1/2 tablespoons chopped fresh rosemary or 2 teaspoons dried
 - 2 large garlic cloves, pressed
 - 1/2 teaspoon salt
 - 1/2 teaspoon ground black pepper
 - 6 8-ounce veal rib chops (3/4 to 1 inch thick)
 - 2 1/2 inch slices of high quality cherve, such as Humble Fog
 - 18-20 sundried tomatoes
 - 1 pound fingerling potatoes, sliced and grilled until golden brown
 - 8 ounces chanterelle mushrooms, sliced and lightly sautéed with olive oil and a pinch of salt
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- Fresh rosemary sprigs for garnish

Preparation

Whisk oil, wine, rosemary, garlic, salt and pepper to blend in 13 x 9 x 2-inch glass baking dish. Add veal chops to dish and turn to coat with marinade. Let stand at room temperature 1 hour or refrigerate up to 4 hours, turning veal occasionally. Heat large griddle pan to medium high.

Remove veal from marinade, shaking off excess. Season veal with salt and pepper. Using a sharp knife, butterfly the veal chop to the bone. Open the meat like a book and season with salt and pepper. Add sundried tomatoes and sautéed chanterelle mushrooms and sliced cherve. Pan Sear on each side- about 5 minutes per side and place in 400 degree oven for about 5 minutes for medium temperature. Serve with browned fingerling potatoes.