

FOOD & WINE

INSPIRATION SERVED DAILY



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Tuscan-Style Veal Chops

CONTRIBUTED BY [STEVEN RAICHLEN](#)

ACTIVE: 15 MIN

TOTAL TIME: 40 MIN

SERVINGS: 4

• FAST

• STAFF-FAVORITE

"Grill masters all over the world have noticed that when you grill a piece of meat and then anoint it with some kind of fat, it mixes with the meat juices and creates instant sauce," Steven Raichlen says. "At Peter Luger Steakhouse, in Brooklyn, steaks get finished with a pat of butter; other places use beef tallow." In Tuscany, olive oil is the fat of choice for finishing herbed veal chops like these.

More Veal Recipes

2 tablespoons extra-virgin olive oil, plus more for drizzling

2 garlic cloves, minced

1 tablespoon rosemary leaves

1/4 cup sage leaves

Four 12-ounce veal rib chops, cut 1 inch thick

Salt and freshly ground black pepper

1. Light a charcoal grill. On a platter, mix the 2 tablespoons of olive oil with the garlic, rosemary and sage. Season the veal chops with salt and black pepper and drizzle generously with olive oil. Grill the chops over moderately high heat, turning once, about 6 minutes per side for medium. Transfer the chops to the platter and turn to coat with the olive oil and herbs. Generously drizzle the veal with olive oil and let stand for 3 minutes, turning the chops a few times. Spoon the juices and oil over the chops and serve.

SUGGESTED PAIRING

These Tuscan-style chops go well with a Sangiovese-based Tuscan red—not a surprise, since Tuscan Sangiovese usually has a lightly foresty, herbal aroma.

FROM [BEST RECIPES OF 2007: OUR FAVORITE MEAT DISHES](#), RECIPE OF THE DAY: AUGUST 2010, PAIRING OF THE DAY: FEBRUARY 2008, MEMORIAL DAY COOKOUT, PAIRING OF THE DAY: JUNE 2008, 10 EASY WAYS TO MASTER THE GRILL

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