

## **EMERIL'S FAVORITE VEAL CHOPS (for 4)**

**SOURCE: PRIME TIME EMERIL**

**Cook/Prep Time: less than 1 hour**

### **INGREDIENTS:**

4 12-oz bone-in veal chops	C bleached all-purpose flour
2 TBS + 2 tsp Essence or Creole Seasoning	1 C fine dried bread crumbs
2 large eggs	1 C milk
1/2 C clarified butter (see below)	2 tsp fresh lemon juice
1 bunch arugula, stemmed/washed/patted dry/chopped (about 1 1/2 C)	
4 ripe plum tomatoes (about 1 1/2 lbs), cored/chopped	
2 TBS extra-virgin olive oil	1/2 tsp Kosher salt
1/4 tsp freshly ground black pepper	1 lemon cut into 4 wedges

### **DIRECTIONS:**

One at a time, use thin sharp knife to cut 3"-long & 2"-deep slit into meaty side of each chop (do not to cut all the way to bone) - gently open out chop so meat surface is about twice as wide as before - place between 2 large pieces of plastic wrap on work surface & using a flat meat mallet, pound meat till 1/4" thick. Season both sides of each chop with 1/2 tsp of Essence. Combine flour with 1 TBS Essence in shallow bowl. Put breadcrumbs in another shallow bowl & season with remaining 1 TBS essence. Combine eggs & milk in another shallow bowl - whisk to blend. Dredge chops in seasoned flour & shake off excess - dip in egg wash - coat both sides with breadcrumbs. Set on baking sheet.

Clarified butter: cut unsalted butter into 1" pieces & melt slowly over low heat in heavy saucepan - remove pan from heat & let stand 5 minutes - skim foam from top & slowly pour clarified butter into container, discarding milky solids in pan bottom (you'll lose about 1/4 original butter in process - clarified remainder may be kept in refrigerator tightly covered for up to 1 month). NOW - heat clarified butter in large heavy non-stick skillet over medium-high heat - 2 at a time, add chops & cook till golden brown (about 3 minutes/side) - cut into chops at bone to check (for done they should be barely pink). Using slotted spatula, transfer chops to baking sheet & keep in warm oven while cooking other chops.

Meanwhile, toss arugula, tomatoes, olive oil, lemon juice, salt & pepper in large bowl. Place a chop on each plate - mound a portion of arugula salad atop each chop & serve with a lemon wedge on the side.