

**GRILLED VEAL RIB CHOPS/SMOKEY PORTOBELLO RELISH (for 4)**  
(Recipes adapted from How to Cook Meat, by Chris Schlesinger and John Willoughby, William Morrow & Company, 2000)

**4 12-oz veal rib chops, about 1" thick**  
**Kosher salt & freshly cracked black pepper to taste**

**For the relish:**

**1 lb Portobello mushroom caps**  
**1/3 C olive oil**  
**1 T minced garlic**  
**1 tomato, the size of a baseball, diced medium**  
**1/3 C balsamic vinegar**  
**1/4 C roughly chopped fresh marjoram (or substitute fresh oregano)**

**1.** For live fire grill: Build a medium-hot fire in your grill (you can hold your hand 5" above grill surface for about 3 seconds). For gas grill: Preheat grill on high with lid down for 10 minutes. Turn burners down to medium-high.

**2.** Dry the chops with paper towels, sprinkle generously with salt & pepper, place on the grill - cook till well-seared on 1 side (about 5 minutes). Turn & continue cooking to desired doneness (about 5-7 minutes more for medium rare). To check for doneness: Cut 1/4" into thickest part of meat; it should be slightly less done than you like it. Remove from heat, cover loosely with foil & allow to rest 5 minutes.

**3.** As soon as chops are on grill, coat mushroom caps with olive oil & garlic, sprinkle with salt & pepper to taste - place on grill around edges of fire, where heat is medium. Grill 5-7 minutes per side, till mushrooms are tender but not mushy & moist throughout. Remove from grill, dice into medium-size pieces, & place in a bowl. Add tomato, vinegar & marjoram - mix well & season to taste with salt & pepper.

**4.** Serve chops accompanied by the relish, a loaf of crusty bread, grilled or roasted sweet potatoes + a salad of leaf lettuce, goat cheese, & walnuts. For dessert, serve 2 or 3 different fruit sorbets.