

## **VEAL CHOPS WITH MUSTARD CREAM**

Source: STAFFMEALS AT CHANTERELLE (Chef David Waltuck)

Good with steamed spinach, roasted potatoes + good, crusty bread.

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

3 TBS olive oil

4 veal chops (1" thick, 10 oz each)

2 TBS unsalted butter

2 TBS chopped shallots

1 small clove garlic, minced

2 TBS brandy

1 C heavy (OR whipping) cream

1/4 C Dijon mustard

1 Squeeze of fresh lemon juice

Coarse salt + freshly ground black pepper, to taste

1 large onion, diced

2 TBS mixed chopped fresh herbs (chives, flat-leaf parsley, tarragon and/or chervil)

### **DIRECTIONS:**

In skillet large enough to hold the chops in a single layer, heat oil over medium-high heat till it just begins to smoke – add chops – sauté till well browned on each side (4-5 minutes/side). Transfer to platter – keep warm.

Discard oil in skillet – wipe out with paper towel – set over medium heat – add butter – when it's melted, add shallots + garlic – sauté till aromatic but not browned (about 1 minute).

Remove skillet from heat – add brandy (be careful – brandy could ignite) – add cream + mustard – return to heat, increasing it to high – bring mixture to boil – reduce heat to low – return chops + accumulated juices to skillet – simmer till sauce has reduced enough to back of spoon and chops are just cooked through (a hint of pink remains inside chops pierced with a knife – 4-5 minutes) – turn chops once in sauce as they cook.

Remove skillet from heat – season with lemon juice, salt + pepper – transfer to serving platter – spoon sauce on them – serve immediately, sprinkled with herbs.

Serves: 4