

VEAL CHOPS ROBUCHON

4 VEAL CHOPS, ABOUT 1 1/2 INCHES THICK
1/4 LB VEAL TRIMMINGS
1/4 LB OF THICK CUT BACON OR PANCETTA
1 HEAD OF GARLIC
2 SPRIGS OF FRESH THYME
FRESH ITALIAN PARSLEY

CUT THE TRIMMINGS AND THE BACON INTO 1/8 INCH CUBES.

CUT THE HEAD OF GARLIC CROSSWISE IN HALF SO EACH HALF REMAINS INTACT.

MELT 2 TBSPS OF BUTTER AND 4 TBSPS OF GRAPE SEED OIL IN A PAN LARGE ENOUGH TO EASILY ACCOMMODATE THE VEAL CHOPS WITHOUT CROWDING. ALTERNATELY, COOK CHOPS IN TWO SEPARATE PANS.

DRY THE CHOPS THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER. WHEN THE BUTTER HAS MELTED AND THE PAN VERY HOT, ADD THE VEAL CHOPS, THE TRIMMINGS, THE BACON, AND THE GARLIC CUT SIDE DOWN.

ONCE THE CHOPS HAVE BROWNEED, REDUCE HEAT TO MEDIUM. COOK 4-6 MINUTES PER SIDE. FOR MEDIUM RARE WATCH FOR DROPS OF BLOOD TO APPEAR, THEN COOK A MINUTE OR SO LONGER OR UNTIL THE MEAT SPRINGS BACK WHEN POKED WITH YOUR FINGER. HALFWAY THROUGH THE COOKING ADD THE THYME SPRIGS. BASTE FREQUENTLY DURING THE COOKING.

WHEN DONE, ALLOW CHOPS TO REST FOR 5 MINUTES ON INDIVIDUAL WARM PLATES. DIVIDE UP TRIMMINGS AND BACON AND DISTRIBUTE EQUALLY. SQUEEZE THE GARLIC FROM THEIR SKIN AND SCATTER OVER THE CHOPS. GARNISH WITH PARSLEY LEAVES.

SERVES 4

PICTURED SIDE DISHES:

BOILED STRING BEANS (PICTURED ARE DRAGON BEANS)

CARROTS WITH FRESH TARRAGON AND LEMON ZEST

PAN-COOKED CIPOLLINI OR PEARL ONIONS

