

Entrées |

Veal Chops with Mustard Sage Sauce PLUME DE VEAU ▼

1 ½ tablespoons butter
1 teaspoon vegetable oil
2 1-inch-thick Plume De Veau* veal chops (loin or rib)
Dried rubbed sage
Freshly ground black pepper
Fresh sage leaves, for garnish

MUSTARD SAGE SAUCE

2 ½ tablespoons chopped shallots
⅓ cup unsalted beef broth
2 tablespoons minced fresh sage or 2 teaspoons dried rubbed sage, divided
2 teaspoons Dijon mustard
¼ cup half-and-half

1. Melt butter with oil in a heavy medium skillet over medium-high heat. Sprinkle chops with dried sage and pepper to taste. Add to the skillet and cook until browned, about 5 minutes per side.
2. Reduce heat to medium and cook to desired doneness, about 1 minute per side for medium-rare. Transfer veal to a plate and keep warm.
3. Prepare Mustard Sage Sauce: Add shallots to the same skillet; cook and stir for 1 minute. Add broth, 1 tablespoon minced sage and mustard; boil until very thick, scraping up browned bits, about 4 minutes. Add half-and-half and boil until liquid thickens to a sauce consistency, about 1 minute. Mix in remaining 1 tablespoon minced sage and any juices exuded by veal. Adjust seasoning.
4. Place chops on plates. Spoon sauce over the chops and garnish with fresh sage leaves. Makes 2 servings.

Tip: Serve with roasted potatoes and sautéed green beans.

** Brands may vary by region; substitute a similar product.*

