

# Veal Chops with Wine Reduction

Serves 4

- 3 Tbsp. + 1 Tbsp. olive oil
- 2 large carrots, chopped
- 3 ribs celery, chopped
- 1 medium onion, chopped
- 1/3 c. catsup
- 3 Tbsp. whole black peppercorns
- 1 1/2 tsp. rosemary
- grated zest of 1 lemon
- 2 bay leaves
- 1 750-ml. bottle of dry red wine
- 1 can (14.5 oz.) chicken broth
- 1 can (14.5 oz.) beef broth
- 4 veal chops, about 1" thick

Heat 3 Tbsp. olive oil in a large, heavy skillet or sauteuse. Add carrots, celery, and onions; sauté about 10 minutes or until browned. Add catsup; stir to coat. Add peppercorns, rosemary, lemon zest, and bay leaves; stir about 1 minute to mix in. Add wine and boil about 15 minutes until thick. Add both broths and bring to boil. Reduce heat; simmer about 20 minutes until liquid is thickened to sauce consistency and about 3/4 cup. Strain sauce; season with salt and pepper. In a clean skillet, heat 1 tbsp. olive oil. Season veal chops with salt and pepper to taste, and cook to desired doneness, about 4-5 minutes per side. Transfer to plates. Spoon sauce over and serve.

*Accompany with Cooper-Garrod Test Pilot F-86*

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