



The Marriage of Wine and Food™

Grilled Veal Chops with Radicchio and Fresh Bing Cherry Sauce

Wine Pairing: Merlot

Serves 6

Cherry Sauce

2 Tablespoons	Unsalted butter
¼ cup	Shallots, minced
½ cup	Red wine
¾ cup	Chicken stock
1 cup	Bing cherries, pitted and halved
	Kosher salt
	Freshly ground black pepper

Veal Chops

6	Bone in veal chops (8oz each)
¼ cup	Olive oil
	Kosher salt
	Freshly ground black pepper
1 large head	Radicchio, cut into six wedges

For the Cherry Sauce

- Melt butter in a large skillet over medium heat. Add the shallots.
- Sauté shallots until soft and lightly browned, about 5 minutes.
- Add the red wine to the pan and de-glaze, stirring frequently and scraping up any browned bits, about 1 minute.
- Add the chicken stock and cherries. Bring to a simmer and allow to reduce by half, about 5 minutes.
- Season to taste with salt and black pepper.

For the Veal Chops

- Prepare barbeque (medium-high heat).
- Rub veal chops and radicchio with olive oil and sprinkle with salt and pepper.
- Grill veal and radicchio to desired doneness. Veal will take about 4-5 minutes per side for medium.
- Serve veal with the radicchio and cherry sauce.

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