



THE MEAT HOUSE: 30 Minute Recipe

Your Neighborhood Butcher

GRILLED APPLE STUFFED VEAL CHOPS

Yields: 4 Servings

- 4 veal chops (pocket cut in the center (*Ask one of our expert butchers to cut the pocket for you))
- 1 diced granny smith apple
- 1 diced delicious apple
- 1 cup shredded fontina cheese
- 2 tablespoons whole salted butter
- 1 sprig fresh chopped rosemary
- 1 cup unseasoned bread crumbs
- ¼ cup Madeira wine
- 1 teaspoon sea salt
- 1 tablespoon black pepper

Instructions

Heat butter in large sauté pan. Using high heat sauté apples, rosemary and seasonings. Sauté briskly, and season. After 5 minutes deglaze pan with wine. Place cheese and breadcrumbs in a separate bowl; combine with apple mixture to form stuffing. Stuff each chop with about ¼ cup of stuffing. Secure with toothpick. Preheat grill on high heat for 15 minutes. Grill on medium heat for 8 - 10 minutes per side for medium or until desired doneness.



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com