

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS YOU'LL NEED -

1 Prairie Street Veal  
Breast Pocket - Bone In

2 tablespoons za'atar

2 tablespoons garlic  
paste or 2-3 garlic  
cloves, finely minced

4 tablespoons Dijon  
mustard

3-4 large branches of  
rosemary (or 1  
tablespoon dried  
rosemary)

3-4 large sprigs parsley  
(or 1 tablespoon dried  
parsley)

Freshly ground black  
pepper

Kosher salt

## Preparation

- 1 Build your asado grill using a combination of wood, such as cherry and oak, and place the grill insert inside the asado.

## Cook

- 2 Using a sharp knife, cut between the bones of the Veal Breast, separating it into three or four pieces, then season all sides liberally with kosher salt and ground black pepper.
- 3 In a small bowl, make your spice paste by combining the za'atar, garlic paste and mustard, then rub it all over the meat, on both sides.
- 4 Tuck one large sprig of rosemary and parsley between the top layer of meat and fat on each piece of the Veal Breast, or sprinkle with dried rosemary in between the layers and over the surface.
- 5 When the asado is hot and you are ready to cook, place the Veal Breast pieces on the grill over direct heat and sear the Veal Breast to get some nice golden color on it, about 5 minutes each side.
- 6 Adjust the asado grill so that you are cooking over the indirect heat area, and cook the Veal Breast for about 1 1/2 hours, or until the internal temperature is about 180°F / 82°C and the meat is very tender. Make sure to turn the meat over a few times during the cooking, and don't forget to feed the fire as you cook.
- 7 When the Veal Breast reaches an internal temperature of 180°F / 82°C, carefully remove it from the asado using towels and place it on a cutting board. Allow the Veal Breast to rest for 15-20 minutes. You can cover it loosely with a clean kitchen towel or tent it with aluminum foil to keep it warm.

## Plating

- 8 When you're ready to slice, use a long, flexible knife to slice between the rib bones.

Present your sliced Asado Roasted BBQ Herb and Mustard Veal Breast on a platter and garnish it with extra rosemary and parsley.

Bete'avon!