

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Co Veal
Breast Pocket - Bone In,
bones removed

1 teaspoon extra virgin
olive oil

1 medium bottle Dark
Rum

2 cups Orange Liqueur

2 cups Pineapple juice

2 quarts Veal stock, try
our Classic White Veal
Stock

1 cup fresh lime juice

½ cup brown sugar

Coarse kosher salt

Ground black pepper

Preparation

- 1 Preheat your oven to 350°F / 176°C.
- 2 Using a paring knife, remove the bones from the Veal Breast Pocket. If you need to, cut the Veal Breast in half so that it will fit in your braising pot.
- 3 In a cast iron stock pot, remove the alcohol from the rum either by simmering the rum or by using the flambe method (do not walk away!).

Cook

- 4 Lightly season your Veal Breast Pocket kosher salt and ground black pepper, and then sear both sides of the Veal Breast in a hot and large, heavy bottom braising pot. Remove the Veal Breast and set aside while you build the braising liquid.
- 5 Add the reduced rum into the braising pot and, using a wooden spoon, scrape up the fond from the bottom of the pot. Add your orange liquor, pineapple juice, white veal stock, lime juice, and brown sugar. Mix and resubmerge your seared Veal Breast into the liquid. Cover with a tight fitting lid and place in your 350°F oven for approximately 4 hours.

Plating

- 6 Remove your Hawaiian Braised Veal Breast Pocket from the oven and slice. Serve with fun and flavorful sides like coconut rice and grilled cabbage! This makes a great family meal for the holidays.

Bete'avon!