

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 each Prairie Street Prime rack of veal

3 tbsp Dijon mustard

1 small shallot minced = 2 tbsp

2 tbsp chopped parsley

1 tbsp olive oil

2 tsp kosher salt

1 tsp ground black pepper

butcher's twine

1 lb marble potatoes (par boiled in salted water until fork tender)

2 shallots sliced

2 zucchinis sliced in half lengthwise

4 spring bulb onions cut lengthwise

olive oil

salt and pepper

- 1 Set your grill up for indirect cooking 350°F/180°C
- 2 Indirect cooking means the meat is not cooked directly over a flame, but with heat from the indirect flames of nearby burners.
- 3 Using the butcher's twine, tie the veal rack between the bones and secure with a knot
- 4 Season the veal with salt and pepper
- 5 Mix the mustard, shallot, parsley, and olive oil, and brush all over the veal
- 6 Roast indirect to 130°F/54°C internal temp (test the thickest part away from bone)
- 7 Remove veal from the grill, lightly tent with foil, and allow to rest
- 8 Heat a cast-iron skillet over direct flame until hot, approx. 4 minutes
- 9 Add the olive oil, then the potatoes, top with the shallots, and close the lid
- 10 Season the zucchini and bulb onions with olive oil, salt, and pepper
- 11 Grill over direct heat 3-5 minutes, until lightly charred
- 12 Arrange the vegetables on a platter
- 13 Carve the veal between the bones and serve