

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 whole Prairie Street
Prime Kosher USDA Rack
of Veal

1 tsp Kosher salt

1 tsp Freshly ground black
pepper

1 tsp Extra virgin olive oil

¼ tsp Maldon salt

4 cups Shitake and oyster
mushrooms, stems
removed

½ cup Extra virgin olive
oil

1 Red onion, thinly sliced

1 cup Fresno chilis, thinly
sliced, deseeded &
deveined to heat
preference

2 whole Long hot peppers

4 sprigs Fresh thyme

1 whole Lemon

1 tsp Non-dairy pareve
butter

TO PREPARE THE VEAL CHOPS:

- 1** Preheat the burners of your grill on high. Once the grill is hot, use a grill brush along the grates to ensure your grill is clean and devoid of residue.
- 2** With a sharp knife, separate each veal chop by following the rib and cutting down alongside the bone.
- 3** Arrange the separated chops on a platter, pat dry with a paper towel, and liberally season both sides with Kosher salt and freshly ground black pepper.
- 4** Turn off two neighboring burners of the grill to create your indirect heat zone and leave on two neighboring burners to create your direct heat zone.
- 5** Place each veal chop over the direct heat portion of the grill. The chops will begin to sizzle and smoke as the searing and caramelization process creates and locks in flavor.
- 6** Once the first side is seared, flip the veal chop and move it to the indirect portion of the grill. This will allow the veal to cook gently with residual heat, keeping it out of risk of charring and over cooking.
- 7** Allow the veal to cook with the grill lid closed.
- 8** After about 10 min., check the internal temperature of the veal by placing the probe of an instant-read meat thermometer in the thickest part of the chop. For medium, the thermometer should read between 130°F-135°F / 54°C-57°C.
- 9** Once the desired internal temperature is reached, remove the veal chops from the grill and place on a cutting board to rest for 5-10 minutes. Protip: resist the temptation to cut directly into the meat. The

resting time is critical and allows the juice to stay in the meat and not spill out on your cutting board.

10 Once rested, carve the veal chop by separating the meat from the bone and slicing the chop into 1-inch slices.

11 Plate both the sliced chop and its rib bone alongside the mushroom-chili blend and charred long hot peppers (see below). Finish with a sprinkle of Maldon salt and a final drizzle of extra virgin olive oil. Serve immediately and enjoy!

TO PREPARE THE MUSHROOM-CHILI BLEND AND CHARRED LONG HOT PEPPERS:

1 Preheat a large cast iron skillet by placing it on the indirect heat portion of the grill.

2 Remove the stems from the shiitake and oyster mushrooms. Slice the shiitake caps into ½-inch strips with a knife and gently separate the cluster of oyster mushrooms by using your fingers.

3 In a large mixing bowl combine the mushrooms with extra virgin olive oil, Kosher salt, and freshly ground black pepper. Mix to coat and set aside.

4 Thinly slice a medium red onion and set aside.

5 Slice the fresno chilis in half vertically to remove the seeds and veins, then thinly slice the chili horizontally.

6 Place the mushrooms, red onion, and chilis in the hot skillet and (using an oven mitt) move the skillet over to the direct heat.

7 Close the lid of the grill and allow the blend to cook.

8 Meanwhile, prepare the long hot peppers by drizzling them with extra virgin olive oil and seasoning with Kosher salt and freshly ground black pepper.

9 Place the long hot peppers on the direct heat portion

of the grill being mindful to turn them to char all around. Remove the long hot peppers once fully blistered and place on a serving platter.

10

Once the mushroom-chili blend caramelizes, about 5-7 minutes, add fresh thyme to the skillet.

11

After several minutes the blend should be cooked down and fragrant. Add the non-dairy pareve butter and stir together allowing the pareve to melt and pull the ingredients and flavor together.

12

Remove the skillet from the grill and place the mushroom-chili blend in a medium bowl. Add the freshly squeezed juice from the lemon and drizzle with extra virgin olive oil. Mix and serve alongside the Prairie Street Prime veal chop.

Bon Appétit!