

# ***VEAL CHOPS WITH ROASTED RED BELL PEPPER AND BLACK OLIVE RELISH***

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## ***2007 LIPARITA STAGS LEAP CABERNET SAUVIGNON***

**SERVES:** 6

### **INGREDIENTS:**

6 (10 ounce) Bone-in Veal Loin Chops

#### **Roasted Red Bell Pepper and Black Olive Relish**

2 red bell peppers, roasted, peeled, seeded and diced  
¼ cup oil-cured black olives, pitted and finely chopped  
2 tablespoons finely shredded fresh basil  
2 cloves garlic, minced  
½ red onion, minced  
1 tablespoon extra virgin olive oil  
Pinch of freshly ground black pepper  
Salt

#### **Marinade**

3 tablespoons minced fresh cilantro  
1 jalapeno chile, seeded and minced  
2 tablespoons sherry vinegar  
1 tablespoon dark soy sauce  
Juice and zest of 1 orange  
2 tablespoons extra virgin olive oil  
¼ red onion, very thinly sliced  
2 cloves garlic, minced  
3 tablespoons honey  
½ teaspoon salt  
¼ teaspoon white pepper

### **METHOD:**

To make the relish, combine all the ingredients, except the salt, in a small bowl and mix well. Taste for salt. If the olives are on the salty side, you may not need any at all. This can be made up to 3 hours ahead and kept refrigerated until needed. Remember to bring it to room temperature before serving.

Put the chops in a clean plastic bag and lightly sprinkle with water to prevent the meat from tearing when pounded. Pound the chops with the smooth side of a meat mallet to flatten them slightly. To make the marinade, combine all the ingredients in a bowl and mix well. Rub the marinade into the chops and marinate for at least 6 hours and up to overnight in the refrigerator.

Bring the relish to room temperature. Grill the chops over a medium fire, rotating them a quarter turn on each side to create nice cross-hatch marks. One-inch-thick chops should take 4-5 minutes on each side to cook to medium. Reduce or increase the time for your desired doneness. Serve topped with relish and suggested alongside grilled polenta with sautéed greens.