

FIDDLEHEAD CELLARS

FROM BABETTE'S KITCHEN

Great with for Fiddlehead Seven Twenty Eight Pinot Noir

ROASTED VEAL CHOPS WITH MUSHROOM AND DRIED SOUR CHERRY RAGOUT

4 Servings



INGREDIENTS

FOR THE CHOPS

Spray olive oil (Pam)
2 tablespoons olive oil
4 veal chops (loin or rib)
Salt and pepper to taste
1 cup pomegranate juice

FOR THE SAUCE

4 tablespoons olive oil
1 cup minced shallots
10 ounces shitake mushrooms, sliced
½ teaspoon salt
3 cups dried sour cherries
1 cup pomegranate juice
1 cup chicken broth
3 tablespoons honey mustard
2 tablespoons sesame seeds for garnish

PREPARATION

Preheat oven to 400 degrees

FOR THE CHOPS

1. Sear chops in 2 tbsp. olive oil over high heat (1-2 minutes per side) until lightly browned
2. Season with salt and pepper to taste
3. Lightly Pam a roasting pan to fit chops
4. Place seared chops in a roasting pan and set aside
5. Deglaze browning pan with 1 cup pomegranate juice and set aside

FOR THE SAUCE

1. Sauté shallots in remaining olive oil over medium heat until transparent
2. Add mushrooms and salt. Stir, cover and continue cooking 4-5 minutes
3. Remove lid and raise heat to medium high. Sauté mixture until lightly browned
4. Add dried cherries, stir and continue to cook 2-3 minutes
5. Add pomegranate juice, chicken broth, honey mustard and deglazed liquid
6. Raise heat and cook, stirring occasionally, until liquid is reduced by half (about 5 minutes)

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PREPARATION

FOR THE GARNISH

Place sesame seeds in an ungreased frying pan and toast over high heat
(watch carefully, they burn easily) until light brown (about 20 seconds)

ASSEMBLY

Add sauce to cover veal chops and roast uncovered at 400 degrees for 25 minutes

TO SERVE

Sprinkle toasted sesame seeds over veal
Serve over couscous with steamed broccoli AND Fiddlehead Pinot Noir!

Cheers!

Kathy Joyce
Winemaker