

CITRUS-RUBBED VEAL CHOPS & MANGO SALSA

Total preparation and cooking time: 25 minutes (Makes 6 servings)

Ingredients:

6	Well-trimmed veal rib or loin chops, cut 1 inch thick (about 8 ounces each)
½ tsp.	Salt
½ tsp.	Grated lime peel
To taste	Fresh mint sprigs

Mango Salsa:

1	Mango, peeled, seeded; cut into 1/2 inch pieces
½ cup	Prepared salsa
¼ cup	Minced red onion
2 tbsp.	Fresh lime juice

Instructions:

1. Combine salsa ingredients in medium bowl; mix well. Cover and refrigerate until ready to use.
2. Combine salt and lime peel in small bowl; press evenly onto both sides of veal chops. Place chops on grid over medium, ash-covered coals. Grill, uncovered, 12 to 14 minutes for medium doneness, turning occasionally.
3. Serve chops with salsa. Garnish with mint sprigs, if desired.

Cook's Tip: *To broil, place chops on rack in broiler pan so surface of veal is 4 inches from heat. Broil 14 to 16 minutes for medium doneness, turning once.*