

## DIJON-GLAZED GRILLED VEAL CHOPS

Total Recipe Time: 20 to 25 minutes

### Ingredients:

4	8 oz Veal rib or loin chops (cut 1 inch thick)
½ tsp.	Pepper
5 tbsp.	Maille Dijon-style mustard, divided
3 tbsp.	Fresh chopped herbs, such as basil, chives, parsley and sage, divided
¼ cup	Regular or reduced-fat dairy sour cream
1 tbsp.	Water
To taste	Salt

### Instructions:

1. Press pepper evenly on both sides of veal chops. Place chops on grid over medium, ash-covered coals. Grill, uncovered, 12 to 14 minutes for medium (160°F) doneness, turning occasionally. Brush chops with 1 ½ tablespoons mustard and 1 tablespoon herbs after each turn, until chops are coated.
2. Meanwhile, combine sour cream, remaining 2 tablespoons mustard, remaining 1 tablespoon herbs and water in small bowl. Set aside.
3. Season chops with salt, as desired. Serve with mustard mixture.