

SIMPLY SENSATIONAL VEAL CHOPS

Total preparation and cooking time: 25 minutes

Ingredients:

4 8 oz. Well-trimmed veal rib or loin chops (cut 1 inch thick)

To Taste Chopped fresh herbs, such as basil, thyme, chives, rosemary or oregano

Instructions:

Grill: Place chops on grid over medium, ash-covered coals. Grill, uncovered, 12 to 14 minutes for medium doneness, turning once and sprinkling with herbs after turning.

Broiler: To broil, place chops on rack in broiler pan so surface of meat is 4 inches from heat. Broil 14 to 16 minutes for medium doneness, turning once and sprinkling with herbs after turning.