

VEAL CHOPS STUFFED WITH GORGONZOLA & WALNUTS

Total preparation and cooking time: 30 minutes (Makes 6 servings)

Ingredients:

6 Well-trimmed veal rib or loin chops, cut 1 inch thick (approx. 8 oz. each)

Cheese Stuffing:

4 oz. Gorgonzola or blue cheese, crumbled

2 tbsp. Butter, softened

2 tbsp. Chopped walnuts, toasted

1 tbsp. Snipped fresh chives

Instructions

1. In small bowl, combine cheese and butter. Add walnuts and chives; mix well. Divide into 6 equal portions; set aside.
2. Cut 2 ½-inch horizontal pocket through center of large muscle in each veal chop; insert 1 stuffing portion into each pocket. Close pockets with small skewers or tooth picks.
3. 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.

To Grill: Place chops on grid over medium, ash-covered coals. Grill uncovered, 12 to 14 minutes for medium doneness, turning once.