

## VEAL CHOPS WITH PEPPER-PEAR RELISH

Total preparation and cooking time: 45 minutes

### Ingredients:

4	8 oz. veal loin or rib chops (cut 1 inch thick)
¼ tsp.	Salt
¼ tsp.	Coarse grind black pepper
To taste	Cilantro sprigs (optional)
To taste	Lemon twists (optional)

### Pepper-Pear Relish:

1 tbsp.	Olive oil
1	Large each red and green bell pepper, cut into ½-inch pieces (approx. 1 cup each)
½ cup	Chopped onion
2 tbsp.	Minced, seeded, jalapeño pepper
1 tbsp.	Minced fresh ginger
1	Medium pear, peeled, cut into ½-inch pieces (approx. 1 cup)
¼ cup	Fresh lemon juice
3 tbsp.	Packed brown sugar
1 tsp.	Freshly grated lemon peel
1 tsp.	Salt
2 tbsp.	Fresh lemon juice
2 tbsp.	Chopped fresh cilantro

### Instructions:

1. In 12-inch nonstick skillet, heat oil over medium heat until hot. Add bell peppers, onion, jalapeño pepper and ginger. Cook 10 minutes, stirring occasionally. Stir in pear, ¼ cup lemon juice, brown sugar, lemon peel and ½ teaspoon salt. Simmer 5 minutes or until pear is tender, stirring occasionally. Remove from heat; stir in remaining 2 tablespoons lemon juice and chopped cilantro.
2. Meanwhile place veal 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.
3. Arrange chops on warm platter; season with salt and pepper. Spoon relish over chops, then garnish with cilantro sprigs and lemon twists, if desired.

### To Grill:

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

**COOK'S TIP:** For best results, do not prepare relish in advance.