

Veal Chops with Roquefort Sauce – Bon Appetit, May, 1991

4 servings

3 cups chicken stock
2 cups beef stock
2 shallots, minced
½ cup unsalted butter
1 carrot, peeled, cut into matchstick-size strips
1 leek (white and pale green parts only), cut into matchstick-size strips
4 1-inch thick veal loin chops (about 6 oz each)
4 thin slices Roquefort cheese (about 2 oz)
1½ ounces of Roquefort cheese, crumbled
Minced fresh chives

Boil both stocks with shallots in heavy medium saucepan until reduced to $\frac{3}{4}$ cup, about 45 minutes. (Can be prepared a day ahead. Cover and refrigerate.)

Melt 1 Tbl butter in medium skillet over medium heat. Add carrot and sauté 3 minutes. Add leek and sauté 2 minutes longer. Season with salt and pepper to taste. Set aside.

Melt 1 Tbl butter in heavy large skillet over medium-high heat. Season veal with salt and pepper. Add to skillet and cook to desired doneness, about 4 minutes per side for medium-rare. Transfer to plates. Do not clean skillet.

Top each chop with a slice of Roquefort. Tent with foil to keep warm.

Add reduced stock mixture to veal skillet and bring to boil, deglazing. Whisk in crumbled Roquefort. Add remaining 6 Tbl butter and whisk just until melted.

Spoon sauce over veal. Heat carrots and leeks through. Mound atop veal. Sprinkle with chives.

Serve with roasted new potatoes (quartered and roasted 40 min at 400 on buttered baking sheet).