



LAWER

ESTATES

VEAL AND VINO, SICILIAN STYLE

PAIRED WITH OUR AWARD-WINNING LAWER ESTATES ROSÉ OF SYRAH



Before we returned from our first taste of Italy, we were already planning our next visit to this marvelous country. Depending on the region, the cuisine is surprisingly diverse, and Sicilian dishes have a flavor and character all their own. Paired with our award-winning Lawer Estates Rosé of Syrah, this grilled veal chop recipe will have you humming “O Sole Mio” long before dessert is served!

INGREDIENTS:

(For marinade) 3/4 cup olive oil
Juice of 1.5 lemons
plus 4 lemon wedges
3 Tbsp. chopped fresh oregano
4 tsp. chopped garlic
1 Tbsp. salt
1 Tbsp. fresh ground pepper
(Remaining Ingredients) 4 veal chops (about 2 inches thick)
1/4 cup olive oil
Juice of 1 lemon
2 tsp. minced garlic
2 Tbsp. chopped fresh oregano
1 Tbsp. chopped fresh parsley

PREPARATIONS:

Mix marinade ingredients in a small bowl. Put the chops in a Ziploc bag and pour the marinade over them. Marinate chops for at least 4 hours or overnight.

Mix remaining ingredients in a small bowl. Remove chops from Ziploc and discard bags of marinade. Blot chops dry and season them generously with salt and pepper. Grill chops over a hot fire for about 7 minutes per side for medium rare. Put chops in shallow bowl and pour sauce from bowl over them. Let them rest for 10 minutes covered with foil and then serve with a sprinkling of parsley, a large spoonful of the sauce, and a lemon wedge on the side.

Grilled Caesar Salad and warm Italian bread are good accompaniments.