



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## GRILLED VEAL CHOP WITH PEACH ONION RELISH

 Serves: 4

### Ingredients

4 Veal Chops  
2 tbsp. Fresh Ginger  
2 tbsp. Garlic  
5 Whole Green Onions  
(rough chopped)  
¼ cup Honey  
2 cups Canola Oil  
4 Peaches (quarters)  
2 Extra Large Spring Onions (halved)  
¼ cup Olive Oil  
1 Fresno Chili

½ cup Rice Wine Vinegar  
6 Broccolini Stalks  
1 tbsp. Fresh Mint (finely chopped)  
1 tbsp. Fresh Basil (finely chopped)  
Salt and Pepper

### Recommended Pairing



Herzog Variations  
American Oak CS



## Directions

Blend together the ginger, garlic, green onion, honey, and canola oil until smooth. Pour into a large Ziploc bag along with the veal chops and place in the refrigerator to marinate for at least 30 minutes but no more than 24 hours.

Preheat your grill. Make sure to create hot zones and cooler zones.

Cut the Fresno chili into thin slices and add it to the rice vinegar to pickle and flavor the vinegar.



Grill the peaches and large spring onions until slightly charred. Once the peaches are done place them in a container with a lid to steam. When the spring onions are done, chop them up and add them to the container with peaches.

Season the broccolini with olive oil, salt, and pepper and grill over the medium heat area of the grill until tender and lightly charred. Once done, remove from the grill and set aside for plating.

Remove the veal chops from the marinade and season with salt and pepper. Start grilling the veal on the hottest part of the grill, about one minute per side, in order to sear the meat. Next move the veal to a cooler area or your grill. Continue cooking the veal until it reaches your desired doneness:

**126°F medium rare**

**135°F medium**

**145°F medium well**

**160°F well done**

Remove the veal from the grill and set aside to rest.

Place the peaches and onion mixture in a bowl along with a few tablespoons of the Fresno infused vinegar, a pinch of salt and pepper. Stir together and save for plating.



Plate family style, place the broccolini along the middle of the plate. Shackle the veal chops on top of the broccolini. Drizzle the peach onion relish on top of the veal. Garnish with some of the pickled Fresno chili and a sprinkle of the chopped mint and basil.