

W A I P A P A B A Y

VEAL CHOPS DIJONNAISE & PEAS WITH BASIL

pair with Waipapa Bay Chardonnay

SERVES: 4

INGREDIENTS:

Veal Chops Dijonnaise

4 veal rib chops (about 7 ounces each)
1 teaspoon salt
1 teaspoon freshly ground black pepper
1 1/2 tablespoons canola oil
2 cups sliced mushrooms
1/4 cup dry white wine
1/4 cup demi-glace (see headnote)
1/4 cup heavy cream
1 tablespoon Dijon mustard
1 tablespoon chopped fresh tarragon

Peas with Basil

1 pound (a good 3 cups) shelled small fresh peas (about 6 pounds peas in the pod) or one 1-pound bag baby peas, thawed
2 1/2 tablespoons unsalted butter
3/4 teaspoon sugar
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/3 cup water
1/3 cup shredded fresh basil leaves

INSTRUCTIONS:

Preheat the oven to 140 degrees. Sprinkle the chops with the salt and pepper. Heat the oil in a 12-inch nonstick skillet. When the oil is hot, add the chops and cook over medium-high heat for 1 1/2 to 2 minutes on each side. Transfer to a plate and keep warm in the oven while you make the sauce with the pan drippings. Add the mushrooms to the pan and cook for about 1 minute. Add the wine and demi-glace, bring to a boil, and boil for about 2 minutes. Stir in the cream and boil for about 30 seconds. Finally, mix in the mustard, but do not boil. Add any juices that have accumulated around the chops to the pan. Arrange a chop on each of four very hot plates. Coat with the mushroom sauce, sprinkle with the tarragon, and serve.

Combine the peas, butter, sugar, salt, pepper, and water in a saucepan, bring to a boil, and boil over high heat for about 5 minutes, stirring occasionally, until most of the water has evaporated and the peas are tender. Add the basil, mix well, and serve.

