

Veal Chops with Mustard Sage Butter

Steve and Barbara Turley

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Servings: 4

4 1-1/2 to 2 inch thick veal chops

3 tablespoons butter, room temperature

2 teaspoons Dijon mustard

1 teaspoon Worcestershire sauce

2 tablespoons fresh sage leaves, chopped

freshly chopped pepper (to taste)

fresh sage leaves (for garnish)

In a bowl, combine the butter, mustard, Worcestershire sauce, sage and pepper.

Arrange the veal chops on a grill or broiler pan. Grill as desired.

Arrange the chops on a platter.

Top each chop with a dollop of the mustard sage butter.

Per Serving (excluding unknown items): 283 Calories; 20g Fat (65.2% calories from fat); 24g Protein; trace Carbohydrate; trace Dietary Fiber; 122mg Cholesterol; 238mg Sodium. Exchanges: 3 1/2 Lean Meat; 2 Fat; 0 Other Carbohydrates.