

Madeira-Glazed Wisconsin Veal Chop - Fine Herbs

Description:

Serving Size: 50 Servings

Categories:

Cost Per Serving
\$ 11.14



Action	Date	Initials
Created:	8/15/2012	CR
Revised:	4/6/2015	EA
	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
30.000	kg	Veal chop	50 each	20-100001660
3.000	lt	Madeira sauce	see recipe	50-100000051
0.500	kg	Fine herbes	see recipe	50-100000102
1.500	kg	MDH butter		50-100000052

salt & cracked black pepper to taste

Method of Preparation:

- Season both sides of the chop with salt and cracked black pepper.
- Place the chop on the grill at a 45 degree angle, bone away from direct heat. Cook to bar marks are achieved. Turn 90 degrees and let cook to achieve cross hatch/diamond marks. Turn and finish cooking to desired degree of doneness.
- Place the cooked chop on the plate.
- Serve with the madeira jus and fines herbes.
- Garnish with maître d hotel butter.