

VEAL CHOPS WITH CABERNET SAUVIGNON JAM



EMILY G'S™
JAM OF LOVE

4 shoulder veal chops (about 3 pounds)
Salt and freshly ground black pepper
Olive Oil
2 garlic cloves, minced
1 large sweet onion, chopped
2 carrots, diced
3 celery stalks, diced
10 oz fresh mushrooms, sliced
1 jar **Emily G's Cabernet Sauvignon Jam**
1 ½ c beef broth
2 T unsalted butter

Season both sides of the veal chops with salt and pepper. Next add enough olive oil to coat bottom of a large sauté pan and heat oil on medium-high. Add chops and sear until golden brown, about 5 to 6 minutes per side. Remove from pan and set aside.

In same pan, add more olive oil to coat bottom of pan and over medium heat sauté the onions, carrots, celery, and garlic until tender, about 10 minutes. Add the cabernet sauvignon jam and beef broth, bring to a simmer and reduce sauce by half, about 10 minutes.

Add butter and mushrooms and cook until tender, about 5 minutes. Season with salt and pepper, to taste. Add the veal back to the pan and bring to a simmer. Cook uncovered another 10 minutes until sauce thickens slightly, turn the veal after 5 minutes.